

"A CHEAP SKATE"

"You'll never sell HIM an elevator."

And we didn't.

He could get something that "answers my purpose cheaper."

And he got it.

Sometimes he goes upstairs on it and sometimes he don't.

When the elevator erector and helper come to fix it the charge is \$1.00 per hour—and lots of hours.

He got something "cheaper."

There are all kinds of fools in this world, but the man who

buys something cheap to take things up and down stairs is the biggest fool of all.

All the big concerns put in hydraulic elevators.

Yet here we give the most perfect hydraulic elevator ever designed and at a price, while not as cheap as the winding elevator, yet at a price any one can afford to pay.

The Steam Hydraulic costs nothing to run—there are no repairs—and you don't pay for it until it makes good. That's why the smart ones

"HOOK 'ER TO THE BILER"

GRAIG RIDGWAY & SON COMPANY
COATESVILLE, PA.

ELEVATOR MAKERS TO FOLKS WHO KNOW

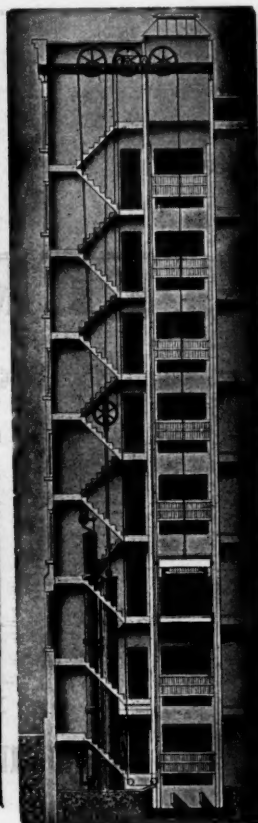


Direct Acting.

**Nearly 1000
in Daily Use**



Double Geared.



THE BOARD OF HEALTH

Mr. Renderer, will walk into your plant some day and quietly advise you to get rid of your tankwater in a sanitary manner, or suspend operations until you do. We have rescued five of our customers from the close-down proposition in the last two months by installing our "Infant" Evaporators of various sizes. Not only that, but we have placed these customers in a position to turn this foul smelling water into perfectly good, clean money. You will probably get pretty enthusiastic about this if you investigate. Bulletin No. 41 on application

RENDERING TANKS, PRESSES, DRYERS, BY-PRODUCT MACHINERY

American By-Product Machinery Company 90 WEST STREET
NEW YORK CITY, U. S. A.

Mention the Provisioner

MR. PACKER

Do you appreciate you have in

Wyandotte
Sanitary
Cleaner and Cleanser

Indian In Circle



In Every Package.

an article that will remove your greases, tallow, blood and other refuse matter, but not combine with them?

Do you realize that these greases may all be recovered in prime condition from your catch basins or slush boxes?

Is not cleanliness and purity worth the saving of all that is worth saving, just the kind of cleanliness you want?

Then there also are many other uses where Wyandotte Sanitary Cleaner and Cleanser will be just as helpful. If you do not know about these things, let us tell you. Order from your supply house.

THE J. B. FORD CO., Sole Mfrs., Wyandotte, Mich., U. S. A.

This Cleaner has been awarded the highest prize wherever exhibited

ARMOUR FERTILIZER WORKS

General Offices, Union Stock Yards

CHICAGO, U. S. A.

We are constantly in the market for

Ground and Unground Tankage and Blood

Concentrated Tankage

Bones of all kinds

Horns, Hoofs

Beef and Pork Cracklings, Etc.

ARMOUR FERTILIZER WORKS

CHICAGO, ILL.
BALTIMORE, MD.
ATLANTA, GA.
JACKSONVILLE, FLA.
LOS ANGELES, CAL.
LONG ISLAND CITY, N. Y.

BUENA VISTA, VA.
WILMINGTON, N. C.
SAVANNAH, GA.
AUGUSTA, GA.
SOUTH OMAHA, NEB.
FORT WORTH, TEX.

KANSAS CITY, KAN.
EAST ST. LOUIS, ILL.
SIOUX CITY, IOWA.
NASHVILLE, TENN.
NEW ORLEANS, LA.
SAN ANTONIO, TEX.

ADDRESS ALL INQUIRIES TO CHICAGO OFFICE

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 45.

New York and Chicago, December 2, 1911.

No. 23.

REOPEN CHICAGO STOCKYARDS SUIT.

The Commerce Court at Washington has reopened the suit against the Chicago stockyards and terminal railway companies and others, decided two weeks ago, in which decision the Chicago Junction Railway was declared to be a common carrier. It is claimed that new phases of evidence have been produced, and the case will be reargued on December 6.

The suit was brought by the government against the Union Stock Yard and Transit Company, the Chicago Junction Railway and Louis Pfaelzer & Sons, to enjoin the stock yard company and Pfaelzer & Sons from carrying out the terms of a contract made by them and to enjoin the Chicago Junction Railway and Union Stock Yard Company from carrying out the written guarantee of this contract.

The Chicago Junction Railway operates its lines under a lease from the Union Stock Yards Company. The court holds, therefore, that it actually is the common carrier and must comply with the law and regulations of the commission, but that no action lies against it.

PACKERS' CASE IS POSTPONED.

The trial of cases against meat packers at Chicago for alleged violation of the Sherman anti-trust act has been put off until December 6, to permit of an application by the packers to the United States Supreme Court on its convening at Washington on December 4 for a ruling on the constitutionality of the law, especially as applied to the packers' case. Chief Justice White, applied to last week for a stay of the Chicago trial until the appeal could be made, declined to decide the matter alone and during a recess of the court. Under the circumstances Judge Carpenter in Chicago postponed the trial, set for Monday, until two days after the Supreme Court should meet, so that the motion for a stay might be heard.

NORWEGIAN IMPORTS OF MEAT.

During 1910 there were imported through the custom house at Bergen, Norway, 300,000 kilos (661,387 pounds) of meat, which consisted for the most part of American barreled meat and English barreled horse meat. The English meat is used to make sausages and is subjected to very close inspection, each piece being taken out of the barrels and examined. The strongly salted American meat, which is used on ships, is not examined, as it bears the stamp of the United States Government inspection, the best in the world.

SCOPE OF MEAT INSPECTION ACT Can Foreign Meat Products Enter Interstate Trade?

Is it lawful for the government to put its meat inspection stamp upon any meat food product derived from the carcass of an animal which had not passed a post-mortem inspection by a United States Government inspector?

This question, asked of the Attorney General of the United States by the Secretary of Agriculture, whose duty it is to enforce the meat inspection act, is intended to determine whether foreign meat food products can enter interstate commerce. Heretofore imported meat food products have been considered outside the scope of the meat inspection act, and under the terms of the Federal food and drugs act. As so considered they have not been subject to inspection by the Bureau of Animal Industry.

Recent decisions of the Attorney General relating to foreign oleo stearine used in compound lard manufacture have given the matter a new aspect, in subjecting such product to Federal inspection under the meat-inspection law. Such being the ruling, the question is now propounded whether any foreign meat food product can enter interstate commerce; that is, whether the government meat-inspection stamp can be placed lawfully upon such products.

But the question is of a broader interest to the meat trade, in bringing out, as it does, the wide scope of the meat-inspection act and the duties charged upon meat inspection officials under this act.

The brief filed by Solicitor McCabe of the Department of Agriculture with the Attorney General of the United States, in connection with and following up the recent ruling of the latter on oleo stearine, is of interest not only in connection with the subject at issue, but also as a remarkably clear exposition of the government's attitude in the enforcement of the entire meat-inspection law. Though the brief is filed for the specific purpose of asking a particular question of the Attorney General, the elucidation of the question brings attention strongly to the fact that the Department of Agriculture is under direct command of Congress to do certain things as specified by the meat-inspection law. The mandatory provisions of that law sometimes are not realized by inspected establishments, and it is well to have both sides of the subject discussed and understood.

Points in the Previous Decision.

In the previous case referred to the Secretary of Agriculture asked the Attorney Gen-

eral whether under the meat-inspection law compound lard containing foreign oleo stearine could be transported in interstate commerce. The Attorney General, in an opinion published in full in the columns of *The National Provisioner* of October 14, 1911, ruled that, since it had already been decided that compound lard establishments must be under government inspection, therefore the product of such establishments must necessarily be subject to inspection, and could not be shipped in interstate trade unless so inspected.

The Attorney General stated that, in his judgment, the provisions of the law relating to inspection of establishments "cover all establishments where meat food products are prepared, wherever the meat which goes into them may have come from."

"The act cannot be confined to an inspection only of those establishments where the entire process is carried on from slaughtering the cattle to turning out the finished product," he continued.

"It applies also to my establishment where any one of the steps towards the final result is taken; and, above all, it applies to all establishments where the finished product, the thing which is ready for consumption by the public, is prepared."

But the Attorney General said in conclusion that "an inspection of the oleo stearine at the port of entry is not contemplated. It may be imported and sold as freely as before, and it may be used, as before, in the manufacture of lard substitute, provided only the manufacturer of such lard substitute complies with the provisions of the Act of June 30, 1906."

The Secretary of Agriculture now desires to know how to reconcile this last statement with the ruling that establishments using foreign products must be inspected; that is, how a government inspection stamp can be placed on a product containing a non-inspected ingredient.

May Inspectors Stamp Such Products?

The question now asked by the Secretary of Agriculture, based upon a request of Dr. A. D. Melvin, Chief of the Bureau of Animal Industry, and expounded by Solicitor McCabe in his brief, is as follows:

"May the inspectors appointed by the Secretary of Agriculture under the terms of the act of June 30, 1906 (34 Stat., 674), place the mark 'Inspected and Passed' upon any meat or food product which is derived from

the carcass of any of the four animals covered by the act if the carcass of that animal did not receive a post-mortem inspection by an inspector of the Bureau of Animal Industry?"

The solicitor shows very clearly that it was the intent of Congress to command and safeguard a complete post-mortem examination, not only immediately after slaughter, but through every process of manufacture and distribution. In his conclusion he says:

"Bearing in mind the statements of the Chief of the Bureau of Animal Industry and of recognized authorities on meat inspection, that a post-mortem inspection is essential in order to determine soundness, and interpreting the meat-inspection amendment of June 30, 1906, in the light of the history of and practice under prior Federal legislation on the subject of meat inspection, of the reports of the committees of Congress which considered the measure, and in accordance with its obvious spirit and purpose, that the mark 'Inspected and Passed' placed upon a meat food product is a guaranty of soundness and fitness for food, I conclude that no inspector appointed by the Secretary of Agriculture is authorized by the amendment to place the mark 'Inspected and Passed' upon any meat or meat food product which is derived from an animal the carcass of which did not receive a post-mortem inspection by an inspector appointed by the Secretary of Agriculture under authority of the meat-inspection amendment."

The point of this is that it involves the question as to whether foreign meat food products can be brought into this country, when the law itself provides that all meat food products shipped in interstate trade shall have had a post-mortem inspection in the full meaning of that term from the time of slaughter. This, of course, would be an impossibility in the case of imported products, and the answer to the question will be of vital importance.

History of American Meat Inspection.

In discussing the question, and in laying before the Attorney General the history of meat inspection in this country, Solicitor McCabe says:

In the early eighties American dressed beef and later American pork products became large factors in our export trade with certain foreign countries. For some years prior to 1890 there were circulated in these foreign countries rumors of the existence of disease among our food-producing animals, which, it was claimed, rendered the meat unfit for food. In 1889 the Secretary of Agriculture in his annual report urged the necessity of a national inspection of cattle at the time of slaughter, which would secure the condemnation of carcasses unfit for food and guarantee the accepted product as untainted by disease. (Report of the Secretary of Agriculture, 1889, pp. 39, 40.)

In the first session of the Fifty-first Congress there was introduced in the Senate S. 2594. This bill passed the Senate and was then considered by the House Committee on Agriculture. The committee recommended the passage of the bill on the ground that it was necessary to secure the removal of restrictions placed upon the importation of our meat by foreign countries. (H. Rept. No. 1792, 51st Cong., 1st sess.) This bill was enacted into law by both Houses, and was approved by the President on August 30, 1890. (26 Stat., 414.) It did not provide for post-mortem inspection at time of slaughter. It provided only, so far as this question is concerned, for an inspection of

meats in the piece, and then only when intended for exportation to countries the governments of which required such inspection, or whenever any buyer, seller or exporter requested it.

As will be seen from the recommendation of the Secretary of Agriculture and from the report of the House Committee on Agriculture, the motive which actuated the Congress in passing this law was to protect our foreign trade in meats. The measure failed of this purpose, however, for in the next annual report of the Secretary of Agriculture we find the Secretary urging the enactment of a law which provided for a national inspection of cattle at the time of slaughter.

To Make the Law Stronger.

The Secretary pointed out that none of the restrictions against the sale of American meats abroad had been removed and that, indeed, there was a tendency to make these restrictions more stringent and irksome. The Secretary then referred to a bill pending in the Senate which, if enacted, would provide for an inspection of animals and meat at slaughter, and would enable the department to give a guarantee of their wholesomeness and freedom from taint of every kind. (Report of the Secretary of Agriculture, 1890, pp. 13, 14.) Furthermore, the States were asking for the protection of interstate commerce.

In compliance with the recommendation of the Secretary of Agriculture and to cure the defects in the act of August 30, 1890, there was passed the act of March 3, 1891. (26 Stat., 1089.) This was originally Senate bill 4155. This bill was considered both by the House Committee on Commerce and by the House Committee on Agriculture. The Committee on Commerce recommended the passage of the bill and, giving reasons for its passage, quoted from the report of the Secretary of Agriculture for 1890 previously referred to. (H. R. Rept. No. 3262, 51st Cong., 2d sess.) The Committee on Agriculture reported a substitute for S. 4155, which, with some changes, eventuated in the act of March 3, 1891. (H. R. Rept. No. 3761, 51st Cong., 2d sess.)

Section 2 of this act provides for an inspection under such regulations as the Secretary of Agriculture may prescribe of cattle and meat which are to be exported, and Section 3 is significant in connection with the question which we are discussing. Section 3 reads as follows:

Sec. 3. The Secretary of Agriculture shall cause to be inspected prior to their slaughter all cattle, sheep and hogs which are subjects of interstate commerce and which are about to be slaughtered at slaughter houses, canning, salting, packing or rendering establishments in any State or Territory, the carcasses or products of which are to be transported and sold for human consumption in any other State or Territory, or the District of Columbia; and in addition to the aforesaid inspection there may be made in all cases where the Secretary of Agriculture may deem necessary or expedient, under rules and regulations to be by him prescribed, a post-mortem examination of the carcasses of all cattle, sheep and hogs about to be prepared for human consumption at any slaughter house, canning, salting, packing or rendering establishment in any State or Territory, or the District of Columbia, which are the subjects of interstate commerce. (26 Stat., 1089, 1090.)

This section of the law made it mandatory upon the Secretary of Agriculture to cause an ante-mortem inspection to be made of all cattle, sheep and hogs which were subjects of interstate commerce and which were about to be slaughtered at slaughter houses, etc., and provided that there might be made, when deemed by the Secretary of Agriculture advisable, a post-mortem examination of the carcasses of all cattle, sheep and hogs about to be prepared for human consumption at any slaughter house, etc.

In the next report of the Secretary of Agriculture for the fiscal year 1891, it is stated that certain foreign governments have withdrawn the restrictions which weighed heavily

upon our meat export trade in consequence of the passage of the act of March 3, 1891. The foreign governments had objected to our system of inspection under the act of August 30, 1890, because it was merely a piece inspection and did not provide for a post-mortem inspection at time of slaughter, but when the act of 1891 was passed and the Department of Agriculture inaugurated a post-mortem inspection, many, if not all, of the foreign restrictions were withdrawn. (Report of the Secretary of Agriculture, 1891, p. 16.)

This, undoubtedly, was due to the very comprehensive inspection which was put into effect under that act by the Secretary of Agriculture. His regulations provided for a microscopic examination of pork in order to detect trichinae, and also for an examination before and after slaughter by veterinary surgeons of all animals slaughtered for export or interstate trade.

In the reports of the Secretary of Agriculture and of the Chief of the Bureau of Animal Industry for the fiscal years 1893, 1894 and 1895 recommendations are made for an amendment to the meat-inspection law which would provide for the destruction of condemned carcasses and for certain other changes not material here. These recommendations were heeded and resulted in the enactment of the act of March 2, 1895. (28 Stat., 732.) This act made no change in post-mortem inspection, which was left precisely as provided in the act of March 3, 1891.

Agitation That Resulted in Present Law.

In the spring of 1906 rumors gained credence that the packinghouses of the country were not conducted in a sanitary manner, and that the inspection under the act of 1891, as amended by the act of 1895, was not conducted in a thoroughgoing, efficient way. The Secretary of Agriculture appointed a committee to investigate conditions at one of the large packing centers, and the President of the United States appointed a committee for the same purpose. When the report of the latter committee was received by the President he transmitted it to Congress on June 4, 1906, accompanied by a message in which he stated: "A law is needed which will enable the inspectors of the general government to inspect and supervise from the hoof to the can the preparation of the meat food product."

Elsewhere in his message the President had plainly pointed out that authority of law existed for inspection at time of slaughter. What he asked Congress to do was to so amend the law that inspection of meat food products, at all stages of preparation, should be secured, in addition to the post-mortem inspection at time of slaughter of the animals, which everyone regarded as necessary, and which was provided for by existing law.

The need of supplemental legislation which would authorize the inspectors to supervise the preparation of the meat food products from the carcasses which had under existing law been subjected to a post-mortem inspection was strongly urged by the President's committee. Not only was there no intimation by this committee that the post-mortem inspection should be waived in any case, but, on the contrary, it was stated to be "of supreme importance." The recommendations of the committee were five in number, as follows, and examination of the meat-inspection amendment of June 30, 1906, will show how closely the text of the law follows these recommendations:

1. Examination before slaughter is of minor importance and should be permissive instead of mandatory. Examination after slaughter is of supreme importance and should be compulsory.

2. Goats, now exempt from inspection, intended for foreign or interstate commerce, should be included in the list subject to the inspection of the Bureau of Animal Industry, and should be equally controlled by the regulations of the Secretary of Agriculture.

3. The examination of all meat products

(Concluded on page 43.)

OLEO TAX LAW CAUSES WORST FRAUD

Internal Revenue Commissioner Calls for Repeal of Tax

In his annual report for the fiscal year 1911, made public this week, the federal Commissioner of Internal Revenue declares that the existing oleomargarine tax law, which taxes colored oleomargarine 10 cents and uncolored one-quarter of a cent per pound, "is corrupting and debauching more taxpayers and affords the opportunity for greater fraud upon the public than any other statute with which the internal revenue bureau has to deal."

This is and has always been the contention of the oleomargarine interests and of The National Provisioner in the fight it has led for the repeal of this tax. It should be remembered that the law thus denounced was passed at the instigation of the butter interests, which hoped by it to preserve a monopoly of the market for their product. Instead the law has been a gigantic breeder of fraud.

The Internal Revenue Commissioner in his report reveals the whole story of fraud and deception. He shows just how retail dealers can defraud and have defrauded the public and the government. He gives the history and statistics of the working of this fraud-breeding law, and he concluded by forcibly urging its revision.

Here, too, he is exactly in line with The National Provisioner's fight when he recommends a single rate of tax and the marketing of oleomargarine in small packages under government stamp, as the tobacco industry is regulated. Such a plan would do away with the fraud and at the same time give the consuming public the opportunity of obtaining an honest, wholesome product at a fair price.

Report of the Commissioner.

In his report the Commissioner of Internal Revenue says:

The production of oleomargarine during the fiscal year ended June 30, 1911, amounted to 115,331,800 pounds of uncolored and 5,830,995 pounds of the artificially colored product, making a total of 121,162,795 pounds of both classes, as compared with the total of 141,862,280 pounds produced during the previous fiscal year, a decrease of 20,353,480 pounds uncolored and 345,996 pounds artificially colored, or a total decrease of 20,699,485 pounds from the year 1910.

There were withdrawn, tax paid, 115,448,006 pounds at the rate of one-fourth cent and 2,764,971 pounds at the rate of 10 cents, or a total of 118,212,977 pounds, as against 135,159,429 pounds and 3,416,286 pounds, respectively, of the two classes during the fiscal year 1910, being a decrease of 19,711,423 of the uncolored and 651,315 pounds of the colored, or a total decrease of 20,362,738 from the previous year.

During the fiscal year ended June 30, 1911, the total collections from oleomargarine were \$284,262.94 from stamp tax at the rate of 10 cents per pound, and \$286,895.81 at the rate of one-fourth cent per pound, or a total of \$571,158.75 from both classes, as against \$689,856.42 for the previous year, a net decrease of \$118,697.67 in stamp-tax collections on oleomargarine. From special taxes there was collected \$429,056.04, a net increase of

\$14,409.62 in collections from this source. The total oleomargarine collections for the year aggregated \$1,000,214.79, a decrease of \$99,288.05 for this year.

Withdrawals for export showed an increase of 287,149 pounds in the colored product and a decrease of 5,805 pounds in the uncolored, as against the fiscal year 1910.

Slightly fewer violations were discovered during the fiscal year 1911 than in the previous year. Of the 1,816 violations of the law and regulations reported, there were 82 cases of illicit manufacture, 40 violations by wholesale dealers, and 1,066 by retail dealers. In a considerable number of cases where prosecutions were instituted convictions have been secured, carrying sentences of imprisonment, and in addition thereto \$80,706.43 was collected from fines, compromises and assessments of special and stamp taxes growing out of these violations.

The Weakness of the Law.

Attention was called in the reports of 1909 and 1910 to the defects in the oleomargarine statutes as construed in the United States courts and to the deplorable situation occasioned thereby. Continued efforts to enforce this law serve but to disclose the situation more clearly. The present law imposes two

a very small proportion thereof for the following reasons:

Under the law the oleomargarine is permitted to be packed by the manufacturers and sold in large firkins or tubs containing about 60 pounds, with a stamp on the outside showing proper tax payment. The retail dealer would buy a small number of tubs of artificially colored oleomargarine, tax paid at 10 cents a pound. He would then proceed to buy large numbers of tubs, tax paid at one-fourth cent a pound. He would pay the special tax as a dealer in colored oleomargarine. The stamp on the tub does not have to be destroyed until the tub is empty, and the courts have held that a tub is not empty as long as any merchantable oleomargarine remains therein.

The retail dealer, therefore, would sell from his tubs of the colored product, and, in general, the product would be sold as butter, and when a certain number of tubs would be nearly empty the dealer would remove them, together with a corresponding number of tubs tax paid at the lower rate, to some place in his private residence, or other place securely guarded, and there simply mix a little coloring matter in the white goods, refill the tubs in which had been colored oleomargarine, destroy the stamps on the tubs emptied of their white contents, take the refilled tubs back to his place of business, and continue selling therefrom.

How the Retail Dealer Worked the Fraud.

Field officers discovered this done in numbers of cases, and in many other cases had reason to feel confident that the same processes were going on without being able to secure legal evidence thereof. Great difficulty has been experienced in securing convictions even where the facts of manipulation have been undisputed. In order to hold a person manipulating oleomargarine liable as a manufacturer, not only the manufacture but the sale of the product must be shown, and legal evidence as to both manufacture and sale is often impossible to secure.

By the simple process above enumerated the retail dealer, with equipment of the very simplest kind, and with the minimum of labor and trifling expense, and practical immunity from detection because of the fact that the oleomargarine laws do not provide the summary rights and remedies allowed government officers in enforcing other internal-revenue laws, can add 9½ cents to every pound thus manipulated, and, by furnishing this to his customers when they call for butter, he is enabled to dispose of this product, which cost him from 12 to 15 cents per pound, at anywhere from 25 to 40 cents a pound.

Oleo Tax Law Is Greatest Fraud Breeder.

The comparative immunity from detection and punishment and the great financial profit growing out of the transaction have proved sufficient inducement to cause thousands of otherwise reputable grocers, market men and dealers to engage in the nefarious business of defrauding the government of its revenue and perpetrating a fraud on their customers. *It is confidently believed that the oleomargarine law is, at this time, corrupting and debauching more taxpayers and affords the opportunity for greater fraud upon the public than any other statute with which the internal-revenue bureau has to deal.*

(Continued on page 32.)

DON'T FORGET THAT THE NEXT

PACKERS' CONVENTION

IS TO BE HELD AT

WASHINGTON, D. C.

AND THAT THE DATES ARE

JANUARY 15, 16 AND 17

NEXT

SAVE THESE DATES

AND BE ON HAND FOR THE

"BIG TIME"

rates of taxation, one 40 times as great as the other, on oleomargarine, the rate being determined by whether or not the product is artificially colored, which has proven a very poor method of determining the tax liability.

The law provides that upon oleomargarine there shall be assessed and collected a tax of 10 cents a pound, provided that when oleomargarine is free from artificial coloration that causes it to look like butter of any shade of yellow, said tax shall be one-fourth of 1 cent per pound. For a time after the passage of this law the oleomargarine manufactured was, on account of the nature of the ingredients used, white, or a very light color, and the yellow color was obtained by using artificial coloring agents, such as are generally used in the manufacture of dairy butter. While large amounts of oleomargarine, as it reached its final purchasers, was artificially colored, the government succeeded in collecting tax at the higher rate on only

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

SHRINKAGE IN BOILING HAMS.

A provision manufacturer in the far West writes as follows:

Editor The National Provisioner:

What is the average shrinkage on boiled hams from the sweet pickled state until they have been chilled and are ready for sale? We treat our boiled hams as follows: Sweet Pickled hams about 15 lb. average are given a very light smoke, are then boned and rolled and put into retainers, and then subjected to a boiling temperature of about 180 degs. for 3½ hours. The hams are then allowed to remain in the water they were boiled in till there is a light coating of fat on the surface of the water. They are then taken out and chilled for twenty-four hours.

There has been considerable information concerning this matter of shrinkage in hams published on this page in recent months. Experts differ as to figures in some cases, and a good deal depends on methods used. This particular case was put to one of the best authorities in the country on provisions, and he says:

S. P. boiling hams, from the S. P. weight to the boned and tied weight will shrink 24 per cent. There is about 7 per cent. bone in the hams, and we usually remove about 17 per cent. fat, which would make the 24 per cent.

From the boned and tied weight to the cooked chilled weight there is an additional shrinkage of 18 per cent. I cannot quite make out whether this party "fats" his hams or not, but if he does not and cooks a 15-lb. ham without "fating," he should be able to

get them out at 22 per cent., which would allow 6 to 7 per cent. for boning and about 15 per cent. for cooking. However, he could cook them with less shrinkage if he cooked them at a lower temperature and left them in the water longer.

MANUFACTURE OF RENOVATED BUTTER

A subscriber in the West writes as follows: Editor The National Provisioner:

Can you give me a recipe for the manufacture of renovated butter? Also, what equipment is required?

The equipment required for a complete factory for the manufacture of renovated butter, exclusive of the usual steam and power plant, consists of melting kettles, separators, blowing kettles, churns, icing vats and kneading tables. Basing an estimate on a capacity of about 10,000 pounds per day, and upon an equipment which has been in successful operation for a number of years, there is approximately 100 horse-power boiler capacity required, which provide the steam and power.

For the more successful separation of the solid impurities from the raw stock from eight to ten old-style Danish separators are required, in connection with a number of melting or settling kettles, into which the raw stock is dumped from the original containers, which are usually wooden sugar or salt barrels. Heat is applied in these kettles, when the more solid and weighty impurities settle to the bottom. The liquified feeding pans of the separators, from where it issues in a purified condition as far as the non-fatty substances are concerned.

When an excess of free fatty acid has been ascertained in the butter stock, an additional treatment with a solution of bicarbonate of soda in the melting kettle is required. After treatment this solution, as well as all remaining traces of the wash waters which are applied to the molten fat after the soda treatment, is withdrawn from the melting kettle by means of suitably-

located cocks, so as to deliver the molten butter in as dry a state into the separators as possible.

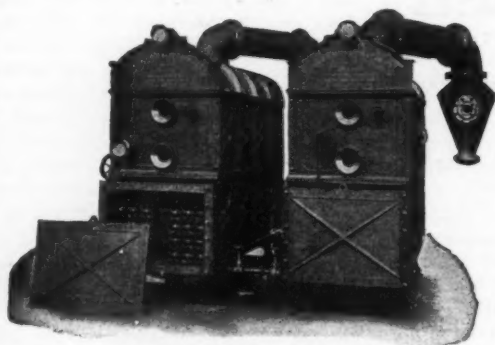
Objectionable odors which are sometimes associated with the stock are then eliminated in the blowing kettles by means of compressed air, which is blown through the same and while the latter is kept at a temperature near 200 degs. Fahr. for about twenty-four hours, or until no more such odors are noticeable. An air blower furnished the air blast for the blowing kettles, which latter are made of galvanized iron, jacketed for hot water, about three feet in diameter by five feet high. About eighteen of these kettles are required for the above quantity of product.

The butter is then run into a large vat containing ice water, where the former chills into lumpy masses resembling butter under like conditions. After this treatment the renovated butter is manipulated in identically the same manner as pure butter in the creameries, with the difference of the obligatory government inspection and labeling according to the special laws pertaining to the manufacturing of renovated butter.

It is customary, however, to prepare some pure cultures of bacteria for the purpose of imparting to the product such flavors as are naturally found in fresh butter, and which have been eliminated from the raw stock by rancidity and other agencies during the long time during which these raw stocks are usually held by the country merchants. The preparation and use of these bacteria cultures is somewhat intricate, and directions are supplied by the manufacturers of the same upon purchase.

The final stages of the process consist of the churning, salting and kneading of the product which, as stated, are identical to those used in the manufacture of creamery butter.

Do you read the "Practical Points" page?



THIS TYPE INSTALLED FOR
THE PARK, BLACKWELL CO.

THE SWENSON EVAPORATOR

is the Recognized Standard for
PACKERS and RENDERERS

MINIMUM ATTENTION—UNIFORM PRODUCT

SWENSON EVAPORATOR CO.

Successors to AMERICAN FOUNDRY & MACHINERY CO.

945 Monadnock Building - CHICAGO

THE NATIONAL PROVISIONER

New York and
Chicago

Official Organ American Meat Packers'
Association.

Published by
The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New York.)

At No. 116 Nassau St., New York City.
GEORGE L. MCCARTHY, *President.*
HUBERT CILLIS, *Vice-President.*
JULIUS A. MAY, *Treasurer.*
OTTO V. SCHRECK, *Secretary.*
PAUL I. ALDRICH, *Editor.*

GENERAL OFFICES

No. 116 Nassau St. (Morton Building), New York, N. Y.

Cable Address: "Sampan, New York."
Telephone, No. 5477 Beckman.

WESTERN OFFICES

Chicago, Ill., 906 Postal Telegraph Building.
Telephone, Harrison 7508.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.).....	5.00
Single or Extra Copies, each.....	.10

ONE MORE POINT FOR OLEO

For several years the manufacturers and friends of oleomargarine have consistently maintained that the present oleomargarine law is not only a vicious piece of legislation in its tax clauses, but that it is an open invitation to the fraudulent sale of oleomargarine for and as butter. It should be remembered that the present law was put on the statute books at the instance of the butter interests, and while its ostensible purpose was to raise revenue for the government and to prevent fraud, it has cut the revenue far below half and has increased the fraud many fold.

The oleomargarine interests have constantly maintained that the way to stop the fraud is by restricting the sale of oleomargarine to small original packages with strip stamps, similar to those used in the tobacco trade, and with the entire operation of manufacture and sale under the complete jurisdiction of the Bureau of Internal Revenue. In view of these facts it is interesting to note what the Commissioner of Internal Revenue in his annual report, just out, has to say:

"It is strongly urged that there should be a complete revision of the oleomargarine statutes; that the double rate of taxation should be abolished and that a flat rate be adopted in lieu thereof; that the practice of handling oleomargarine in bulk or in large packages be prohibited; that the manufacturers be required to pack oleomargarine in approved statutory packages running from one-half to five pounds, and that each and every package shall be sealed with a revenue stamp affixed; that the product shall be sold only in original unbroken packages, and that heavy penalties be denounced for removal from factory in other than stamped packages and for any dealer having in his possession or selling any oleomargarine not covered by proper stamps, and that heavy penalties be denounced for selling oleomargarine as butter.

"The package and stamp laws provided for the manufacture and sale of tobacco are believed to be the best yet devised. It appears that these statutes can be made applicable almost in toto to the manufacture and sale of oleomargarine, and it is earnestly recommended that Congress enact legislation incorporating the administrative features contained in the tobacco laws."

Reference to this report is made elsewhere in this issue. The commissioner shows how the fraud is perpetrated and his statement also bears out the contention of oleomargarine interests that the principal remedy is to restrict manufacture and sale to the small original packages, with the strip stamps, together with complete supervision by the Bureau. Referring to this feature of the law, the commissioner says:

"It is confidently believed that the oleomargarine law is, at this time, corrupting and debauching more taxpayers and affords the opportunity for greater fraud upon the public than any other statute with which the Internal Revenue Bureau has to deal."

Under the previous law there was a uniform tax of two cents per pound, which brought in the government a very large revenue. On this point the commissioner remarks:

"Had the tax on oleomargarine been two cents a pound during the past fiscal year instead of a nominal rate of ten cents and an actual rate of one-fourth cent a pound, the revenues would have been increased by \$1,793,100.79, a large sum expended in attempting to enforce the present statutes would have been saved, and the corruption of great numbers of American citizens, as well as a fraud on the public to an extent not generally dreamed of, would have been prevented. It is earnestly hoped that Congress will take action in this matter during the coming session."

While it is the commissioner's idea and purpose to raise revenue for the government, it is the contention of the oleomargarine interests that as oleomargarine is admittedly a pure, wholesome, nutritious article of food, it should not be taxed in the slightest degree. But they are willing that there should be just a sufficient amount of tax in order to give the government the right to prevent and punish fraud.

The report of the commissioner is certainly a splendid vindication of the claims made by the oleomargarine interests, and it will also as certainly have great weight with Congress.

A REASONABLE CONTENTION

According to the daily press, the Chicago packers under indictment for alleged violation of the Sherman anti-trust law are merely trying to avoid trial and punishment by their latest appeal to the federal Supreme Court. Is such the case?

The contention of the packers, which has appeared to the general public to be a means of securing further delay in their trial, is really based upon the soundest of common sense, and reflects the sentiment of every thinking business man in this country. Their contention is that if they have violated the law they do not know it, because nobody knows what the law is under which they have been indicted. Not even the Supreme Court of the United States knows, as it admits in its recent ruling in the Standard Oil and American Tobacco cases.

It must be borne in mind that from the old method of doing business, as conducted by individuals and firms, we have during the last generation passed on to the corporate form. Nobody denies but that the corporation plan has far-reaching merits as compared with the old system, but that there have been abuses of it there is no doubt. The difficulty at this time is that there is no means of telling what methods in the eyes of the law are commendable and what are objectionable.

Laws are the rules of business, and those who engage in business must obey the rules or they get into trouble. But the dictum at the present time—and it is being acclaimed in a chorus of absolute harmony throughout the country—is that the business man is not permitted to know the rules. It would be just as sensible for athletes to engage in a football game or other athletic contest, having been told previous to the game that they could go ahead and play it without knowing what the rules were, and that after it was all over they would be informed whether they had violated any of them.

It is this point which has been incorporated into the objection of the packers to going to trial. They maintain that nobody knows what the law is on the subject of corporate control, and they want this point expounded by the Supreme Court before they are haled before a judge and jury who will be just as much in the dark as they are.

Viewed dispassionately, their contention is a perfectly reasonable one, and if they are enabled to clear up the situation by taking their case direct to the Supreme Court they will have earned the gratitude of every other corporation, large or small, throughout the country. For all corporations would like to know what they can do and what they cannot do, and the almost universal spirit among them is that they want to obey the law if the proper authority will just tell them what it is and how to interpret it.

TRADE GLEANINGS

The plant of E. H. Stanton at Spokane, Wash., has been slightly damaged by fire.

O. M. Campbell, of Kansas City, is promoting the establishment of a packing plant at Joplin, Mo.

The Retail Butchers' Association of Cleveland, O., will build a large addition to its slaughterhouse.

The branch house of the Jacob Dold Packing Company at Utica, N. Y., has been destroyed by fire.

A. C. Penzel and R. Schliesser have organized the Butchers' Stockyard and Abattoir Company, of Little Rock, Ark.

The oil mill and plant of the Telfair Fertilizer Company at McRae, Ga., has been destroyed by fire, with a loss of \$95,000.

The Georgia Refining Company, Atlanta, Ga., has been incorporated with a capital stock of \$100,000 by J. C. Cooper, C. Roberts and others.

It is reported that Baugh Sons & Company will erect a new fertilizer plant at Norfolk, Va. It is stated that \$600,000 will be expended.

The United Hebrew Butchers' Association, Newark, N. J., has been incorporated with a capital stock of \$125,000 by M. Yadowsky and others.

The General Leather Export Company, Camden, N. J., has been incorporated with a capital stock of \$100,000 by A. J. Haas and others.

The H. L. Whitten Company, Belfast, Me., has been incorporated with a capital stock of \$10,000 to do a general provision business. H. L. Whitten is president.

The Frederick Hall Farm and Provision Company, Frederick Hall, Va., has been incorporated with a maximum capital stock of \$50,000 by P. B. Porter, J. P. Donnelly and others.

Geo. Kern, R. Kern and L. Kern of New York City, have organized the firm of George Kern, Inc., of New York City, N. Y., with a capital stock of \$50,000 to manufacture sausage, bologna, etc.

The Virginia Tank Corporation, Portsmouth, Va., has been incorporated with a capital stock of \$5,000 to buy, sell and lease tank cars. John Aspegren is president; L. Rosenstein, vice-president, both of New York City.

The Porter Grain Company of Macon, Ga., is being organized with a capital stock of \$25,000 by C. C. Porter, W. H. Jones and J. Harris for the purpose of erecting and operating a slaughterhouse and refrigerating plant and to engage in the manufacture of stock food.

Ground for the new \$30,000 abattoir, at Charleston, S. C., financed by a group of

Charleston business men, is about to be broken, and it is expected that the plant will be ready for operation by February 15, 1912. The site of the new slaughtering house is on the Meeting street road, just south of the city boundaries. It is stated that the abattoir will be up to date in every particular and will be the finest of its kind in this section of the country.

CUDAHY FINANCIAL STATEMENT.

The annual report of the Cudahy Packing Company for the year ending October 28, 1911, shows gross sales of \$87,803,856, against \$98,315,690 in 1910 and \$84,420,766 in 1909. There was a surplus after the preferred dividend of \$259,307. The income account shows the following:

	1911.	1910.
Total sales	\$87,803,856	\$98,315,696
*Expenses	\$7,424,549	\$2,296,579
Profit	\$379,307	\$1,019,117
Preferred dividend	120,000	120,000
Surplus	\$259,307	\$899,117
Common dividend		700,000
Surplus	\$259,307	\$199,117

*Including interest and ordinary and extraordinary repairs.

In connection with this report it is significant that newspapers are compelled to acknowledge the legitimate character of the meat packing business and of packers' profits. A Chicago newspaper not at all friendly to packing interests, commenting on the statement, says:

"On gross sales amounting to \$87,803,856 in the fiscal year ended October 28, 1911, the Cudahy Packing Company reports net profits of \$379,307. That profit figures only 0.43 per cent. In the preceding fiscal period the company's gross sales amounted to \$98,315,696 and the net profits reported were \$1,019,117, or 1.09 per cent. On gross sales of about \$84,480,000 in 1909 the net profits were \$2,261,469 or nearly 2.7 per cent.

"These figures indicate plainly the narrow margin of profit in the packing industry.

The public blames the packers for a large part of the increase in the cost of living and the packer points to his diminishing profits. As a matter of fact the livestock grower has been getting very large prices for a couple of years. There has been little profit in the straight business of packing meat, but the by-products have yielded good returns as usual."

AMERICAN LARD IN PERU.

According to a bulletin issued to members by Secretary McCarthy of the American Meat Packers' Association, American exporters have been having considerable trouble during the last few months in getting American lard shipped into Peru, the Peruvian government refusing to accept our inspection marks and brands as prima facie evidence of purity.

The State Department at Washington took up the matter by cablegram at the request of the American Meat Packers' Association, and advices have now been received from the American minister that our inspection marks will be accepted, except possibly at Callao, and at that port we expect to have the same rule in effect shortly.

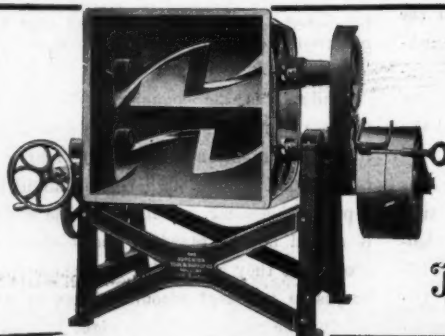
MANCHURIAN SOYA BEAN CROP.

Consul General Fred D. Fisher, of Mukden, reports that this year's bean crop in northern Manchuria is very good, but in Fengtien Province, owing to an unusual amount of rain, the yield is only about 70 per cent. of a full crop. On account of the early spring rains, which hurried the growth of the bean crop, it is very probable that this season's yield will contain a smaller percentage of oil than usual. The market value of the soya bean in October was \$16 per ton of 2,000 pounds, delivered ex godown at Changchun.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

H. LESLIE PARLETTE

Overhead Track Systems, Switches and Trolleys
New and Second Hand Track Scales a Specialty
MEDIA, PA.



MEAT MIXERS

THAT WILL BLEND

L-S Double Arm Mixers allow a large percentage of water to be used and thoroughly mixed with meat and spices.
Moderate cost. Big returns in output. All dealers handle this mixer. Or ask us for full particulars. Motor and pulley drive.

The Lynn-Superior Co.
Cincinnati, Ohio.

Bernard Kleker & Co.

Importers, exporters and cleaners of the best selected

Sausage Casings

1855-1857 Papineau Ave., Montreal, Can.

Improved Sanitary Rendering and Drying Machine

Manufacturers and dealers in machinery for Packing Houses, Abattoirs, Rendering Works, Fertilizer, Garbage Plants, Etc. Write for particulars. Estimates furnished for building and equipping above plants.

The Liesinger-Lembke Company, 697 Ellicott Sqr., Buffalo, N. Y.

Mr. Liesinger was a member of the old firm of

WANNENWETSCH & CO.,

which has been dissolved.

FOR PURCHASING DEPARTMENTS

SANITARY BUTCHER SHOP FITTINGS.

The retail butcher who wishes to be up to date when fitting up a store or market for the handling of food products must remember that cleanliness, durability, beauty and sanitation are the chief considerations in selecting fittings and equipment. This is especially true as regards counters. Marble, for instance, is absorbent and there is always the danger of the accumulation of disease-breeding germs. A substitute for marble to which this objection cannot apply is Opalite. It has been extensively used for years in office buildings, hospitals, public buildings and private residences, and it is in much demand by architects and builders where absolute cleanliness is desired.

Opalite is an opaque glass, brilliant, non-absorbent, and does not discolor nor craze. It is vitreous and its beautiful light-reflecting surface is very hard and of high luster. It is extensively used in markets for wall wainscoting, bench and counter tops and sides, table and scale tops, ice houses and window shelving, and is largely used in up-to-date bakeries, restaurants, inside of hotel refrigerators and everywhere else where food stuffs are handled. Being made in all sizes and of any thickness, it is an inexpensive luxury. It would be to the advantage of those butchers contemplating alterations or opening new stores to write for samples and price lists to the manufacturers, or to The National Provisioner.

BRECHT REFRIGERATING EQUIPMENT.

Recent sales of refrigerating equipment by the Brecht Company of St. Louis, Mo. are as follows:

Charles Abattoir Company, Charleston, S. C., one 12-ton equipment.

C. J. Kamper Grocery Company, Atlanta, Ga., one 8-ton equipment.

Citizen's Meat Market, Sumter, S. C., one 4-ton equipment.

W. A. Powers, Anderson, S. C., one 2-ton equipment.

W. H. Balentine, Greenville, S. C., one 4-ton equipment.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

YORK ICE MACHINE SALES.

Since the last report the York Manufacturing Company, York, Pa., has made the following sales of ice-making and refrigerating machinery:

Juan A. Blondel, Guayama, P. R., one six-ton refrigerating machine with eight-ton compression side, and three-ton freezing and distilling system.

Brighton Cold Storage Company, Brighton, N. Y., one 75-ton refrigerating machine.

United Iron Works, Oakland, Cal., one four-ton refrigerating plant to be installed for the Kalamath Investment Company, Kalamath Falls, Ore.

Mound Bayou Ice & Fuel Company, Mound Bayou, Miss., one ten-ton ice-making plant.

Ware County Light & Power Company, Waycross, Ga., one complete 60-ton ice making plant.

Consolidated Ice & Power Company, Valdosta, Ga., one 120-ton horizontal duplex machine, high pressure side and repairs in addition to plant.

Wm. P. Waxter & Son, Baltimore, Md., one 50-ton ice making plant.

T. G. McGonigal, Mobile, Ala., one eight-ton refrigerating machine and five-ton raw water freezing system.

Ottawa Condensing Company, Ottawa, Kan., one 35-ton refrigerating machine and additions to plant.

Corpus Beach Hotel & Land Company, Corpus Christi, Tex., one four-ton refrigerating plant.

Messrs. Curtis & St. George, Southport, N. C., one five-ton ice making plant.

Point Pleasant Water & Light Company, Point Pleasant, W. Va., one 40-ton high pressure side and 15-ton freezing and distilling system.

Mohawk Condensed Milk Company, Sherman Plant, Rochester, N. Y., one 17-ton refrigerating plant.

Anheuser-Busch Brewing Association, St. Louis, Mo., one eight-ton refrigerating plant for their Hot Springs, Ark., branch.

United Iron Works, Seattle, Wash., one eight-ton refrigerating plant to be installed for the Pacific Fruit & Produce Company, Seattle, Wash.

Rogers Ice & Cold Storage Company, Rogers, Ark., one 40-ton refrigerating machine and 35-ton freezing system.

Kirby B. Martins & J. Lewis Davis, of San Antonio, Tex., one four-ton ice making plant to be installed for their plant at Carrizo Springs, Texas.

B. P. Hoover, Front Royal, Va., one eight-ton refrigerating plant.

Knickerbocker Ice Company, Chicago, Ill., one 80-ton ice making plant, including two 90-ton belt driven refrigerating machines, freezing system and an eight effect evaporator system.

C. A. Durr Packing Company, Utica, N. Y., one 35-ton refrigerating machine.

Zambrono Brothers, Chicago, Ill., one four-ton refrigerating plant.

Seaview Hospital, Borough of Richmond, New York, two 35-ton refrigerating machines, four-ton ice making tank and brine cooler system.

Mayer Brothers, Frostburg, Md., one 25-ton ice making plant.

Abraham & Straus, Borough of Brooklyn, New York City, one 65-ton high pressure side and brine cooler system.

Ozark Cold Storage Company, Mountain Grove, Mo., one 40-ton high pressure side, 15-ton freezing and distilling system.

Langham Hotel, Boston, Mass., one eight-ton refrigerating plant.

Citizens Bank & Trust Company, Tampa, Fla., one four-ton refrigerating plant for drinking water.

De Soto Manufacturing Company, Punta Gorda, Fla., one 40-ton cross compound high pressure side and repairs in addition to plant.

The Kent Company, Ltd., Montreal, Canada, one six-ton refrigerating plant for the Canadian Northern Hotel, Brandon, Manitoba, Can.

Anderson & Goodman Company, Chicago, Ill., one 80-ton ice making plant.

South Atlantic Packing & Provision Company, Savannah, Ga., one 60-ton ice making plant.

Bartling & De Leon, New York, one 40-ton high pressure side to be installed for the Colon Electric Ice & Supply Company, Colon, Panama.

C. E. Suter, Gaherstown, Md., one 175-ton cross compound refrigerating machine, high pressure side, and complete 75-ton ice plant.

Bastrop Water & Light Company, Bastrop, Tex., one complete ten-ton ice making plant.

United Fruit Company, New York City, one complete three-ton ice plant to be installed for their branch house at Del Toro, Panama.

United Fruit Co., New York City, one five-ton ice making plant to be installed for their branch house at Porto Barrios, Panama.

Packers Architectural & Engineering Company

Special Packing House Engineers and Designers

D. E. WASHINGTON, M. C. E., Mgr. and Chief Engineer

Wright Building

ST. LOUIS, MO.

Cable Address: Pacarco

PACKERS INCREASE YOUR PROFITS!

4c. PER HOG

10c. PER BULLOCK

Close up your Sewers and run your Tankwater through a

BRECHT JUNIOR EVAPORATOR

Ask the men who operate them—THERE ARE MANY—They will tell you the same
DO YOU WANT THIS ADDITIONAL PROFIT?

Write today for full Information

We manufacture a complete line of BY-PRODUCTS MACHINERY

THE BRECHT COMPANY

MAIN OFFICES AND FACTORIES ST. LOUIS, MO. 12th AND CASS AVE.

ESTABLISHED 1853

NEW YORK, 174-176 Pearl St.

DENVER, 14th and Wazee Sts.

SAN FRANCISCO, 445 Washington St.

HAMBURG

BUENOS AYRES

ICE AND REFRIGERATION

NEW CORPORATIONS.

St. Louis, Mo.—The Mutual Brewing Company has been incorporated with a capital stock of \$2,000 by L. Podberg and others.

Sinton, Tex.—The Sinton Ice and Light Company has been incorporated with a capital stock of \$10,000 by L. Touts, R. N. Hodge and G. Bullett.

Buckroe Beach, Va.—The Buckroe Ice and Storage Company has been incorporated with a capital stock of \$15,000 by E. Wallace, B. F. Elliott and others.

ICE NOTES.

Perdido Beach, Ala.—G. C. Randolph will install an ice plant.

Berkley, Va.—John Cuthrell will erect a 20-ton ice plant to cost \$25,000.

Medina, N. Y.—The erection of an ice plant at this place is contemplated.

Starke, Fla.—Wall Brothers have their new ice plant nearly ready for operation.

Texas City, Tex.—Arrangements have been made to secure an ice plant for this city.

Carthage, Mo.—C. T. Hall and E. Bennett contemplate the erection of a creamery plant.

Tifton, Ga.—The Tifton Ice and Power Company will erect an addition to its plant.

Old Town, Me.—The McCausland Ice Company has begun the erection of its new ice house.

Holbrook, Mass.—The Porter Ice Company of Taunton has erected an addition to its ice house.

Samson, Ala.—Nance & Carmichael, of Dothan, have begun the erection of an ice plant here.

Little Rock, Ark.—The Butchers' Stockyard and Abattoir Company will erect a cold-storage plant.

Omaha, Neb.—The People's Ice and Cold Storage Company has received a permit to erect a new plant.

Glenville, O.—The City Ice Delivery Company will expend around \$150,000 on the erection of a new plant.

Jacksonville, Fla.—The Mason Forwarding Company has awarded contract for the erection of a 60-ton ice plant.

Wilkesbarre, Pa.—The Freeland Ice Company will erect a large ice house near the terminal of the Lehigh Valley R. R.

Del Rio, Tex.—The recently incorporated City Ice and Electric Company will take over the Del Rio Electric Light and Ice Company.

Elizabeth, N. C.—The officials of the Cry-

stal Ice Company are making preparations to erect a new building and double the capacity of its ice plant.

Sweetwater, Tex.—It is reported that the Gulf, Colorado & Santa Fe Railroad will establish ice plant with a capacity of 50 tons for re-icing fruits, etc.

Baltimore, Md.—The Terminal Freezing and Heating Company will enlarge plant of the Baltimore Refrigerating and Heating Company, which it has succeeded.

Houston, Tex.—The Southwestern Ice Manufacturers' Association, covering the States of Oklahoma, Texas, Louisiana and Arkansas, has selected this city as the meeting place for 1912.

Minneapolis, Minn.—August Haft has received a permit to erect a two-story ice house. The Wisconsin Lake Ice Company has also received a permit to erect one on the west shore of the Milwaukee river to cost \$20,000.

UP-TO-DATE METHODS IN HANDLING POULTRY AND EGGS.

By Dr. Mary E. Pennington, U. S. Dept. of Agriculture.*

The getting of poultry and eggs to market in such condition that quality is maintained and change in composition prevented is no longer the haphazard proceeding that once characterized the handling of these products. We have recognized that they are not only perishable but extremely perishable products, and that special methods must be worked out for the handling of each of them and the most minute detail of the procedure must be exactly followed if success is to be attained.

The work of the Food Research Laboratory of the Bureau of Chemistry, United States Department of Agriculture has been dealing with the problem of the handling of perishable products for some years past. The work of this laboratory is strictly research and, therefore, it fails of its chief object if it does not continually find better and better ways of maintaining quality and condition and improving perishable products all along the line from producer to consumer.

It is my intention to summarize very briefly what are, so far as our knowledge goes at the present time, the best methods for the handling of poultry and eggs. On the score of brevity it will not be possible to consider the many industrial practices which we believe to be more or less undesirable.

Poultry Dressing Must Be Uniform.

There was a time when every poultry dresser was a law unto himself, and he handled his poultry as he preferred to handle it. That time is past. The fact that our cities are continually drawing on more and more distant territories for supplies means that long hauls are becoming more and more frequent, and with the increasing distance of the consuming centers from the producing center better and better handling must be resorted to that that condition be maintained until the market is reached.

The sooner the poultry dressers cease being units and begin to co-operate with one another for the common betterment of methods and the education of their districts, the sooner will the industry win that respect and consideration to which it is already entitled through its monetary value, but which

has not heretofore been accorded it because of the lack of coherence of its members.

The losses which go back to the shipper—and even behind him to the producer—begin the moment the bird is killed, provided the killing does not drain the tissues of blood. Observations on the New York market would indicate that at least 30 per cent. of the poultry received there has its selling price lowered because of bad bleeding. Far more than this proportion has lost in quality and keeping time for the same reason, but so injured has the market become to this condition in dressed poultry that well-bled birds attract more attention than badly bled.

It has been repeatedly demonstrated in our work that birds of undesirable sizes or showing a lack of fat, but which are well bled, bring a better price than birds of a higher quality which fail in this essential point in their dressing. So far as our duties go, there is but one way to insure successful bleeding, and that is to follow the instructions laid down in Circular No. 61, of the Bureau of Chemistry, entitled "How to Kill and Bleed Market Poultry."

Use the Right Kind of Knife.

I have visited a number of packinghouses where a very honest endeavor was made to follow the instructions, but where success was not obtained because the killers were allowed to use any sort of knife that appealed to their respective fancies. It is not possible to cut the jugular veins at the desired point with the large-bladed heavy-handed rounded-cutting edge knife that ordinarily prevails for chicken killing. Where the knife which we have recommended is used, and where the killer has been instructed just how and where he is to make his short sharp, little cut, bad bleeding has been reduced from 60 per cent. in some cases to 2 and 3, this change taking place within a few months and the value of the pack rising accordingly.

In order to make this cut exact the bird must be hung by the legs, head down, with the head towards the operator, that is, on the general principles of string killing. I have not found it possible to obtain the high percentage of good bleeding using the system of bench killing that we obtained when the string system is practiced.

The best method of holding the bird while making this cut to bleed and also the cut to brain, as well as for roughing, is a sharp hook of the size and shape used in bench killing, which is slipped through the lower bill of the bird after the cut to bleed has been made, and while that cut is being made the bird's legs are fastened to a U-shaped shackle attached to a rope which travels over a pulley fastened some five or six feet above the floor line, and which carries on its opposite end a weight—which may be either a block of wood for a small broiler or an ordinary iron window weight for a fowl.

Such a device which is extremely simple, holds the bird in such a position that the blood can drain out unhampered by the doubling up of the bird by the usual string-

ICE HANDLING MACHINERY

FOR

Natural and Manufactured

ICE PLANTS

INQUIRIES SOLICITED

ICE TOOLS

OF THE

FINEST QUALITY

Write for
Descriptive
CATALOG



Gifford Wood Co.

HUDSON, N. Y.

BOSTON MASS.

CHICAGO, ILL.

The first simple principle of effective insulation is dry cool air.

You are overlooking this principle when you leave out

NEPONSET INSULATING PAPERS



Absolutely waterproof and permanent.

Write for Samples

F. W. BIRD & SON

Established 1795

Trade Mark
Reg. U. S. Pat. Office

604 Neponset St., East Walpole, Mass.
New York Chicago Washington

*Address before National Poultry, Butter and Egg Association.

PURITY IS ESSENTIAL IN AMMONIA

For nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book**

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

B. B. AMMONIA may be obtained from the following:

ATLANTA, Morrow Transfer & Storage Co.
BALTIMORE, Jos. S. Wernig.
BIRMINGHAM, Kates Transfer & Storage Co.
BOSTON, 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Warehouse Co.
CHICAGO, F. C. Schapper, Wakem & McLaughlin
CINCINNATI, Pan Handle Storage Warehouse,
The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co.,
Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co.,
Ltd., Newman Bros. Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Crutcher Warehouse Co.
LIVERPOOL, Peter R. McQuile & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.
MEMPHIS, Patterson Transfer Co.

MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Roessler & Hasselacher Chemical Co.
Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheters Warehouse Co., Pilsbry-
Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN ANTONIO, Oriental Oil Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

picking method, or the unequal twisting and stretching of the neck as the bird is turned from side to side which prevails in bench picking. It also tends to very largely prevent broken wings, it permits the man to use both hands in the roughing, and it prevents the rubbed skins over hips and back that so often occur when the birds are dressed on the bench.

Dry-Picked Poultry Is the Best.

For the best results the bird must be dry-picked. I know that there are some markets where scalded stock is almost universal. Chicago is one of them. However, I have observed that markets which even a few years ago asked for scalded birds today take scalded or dry-picked indiscriminately, provided the bird is a good one. I have never seen any market which retrograded to scalded stuff after once having had a good taste of dry-picked. The education of the market on such questions as this must, judging from the history of the past and from more perishable products than poultry and eggs alone, be conducted chiefly by the shipper.

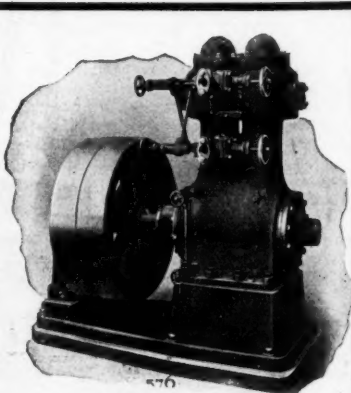
Just how each individual shipper is going to push the matter of dry-picked poultry in the market, that he may save himself the losses which come from the lowered keeping time of scalded poultry, is a problem for each shipper to consider by himself. The sooner he brings it to a successful issue the better for his pocket-book and, ultimately, the firmer the friendship between his receiver at the market center and himself.

Supposing now that the bird has been properly bled, properly brained for the loosening of the feathers, has been roughed neatly and without marring the skin and goes to the tipper—or the “pinner” as this person is called in the East—for the removal of the small feathers and the finishing. The pinner, too, should work on the string; that is, the birds should be fastened heads downward, by the legs, preferably in a U-shaped shackle which keeps the feet about four inches apart.

The tipper should not be allowed to lay the birds on tables, laps, or any other surfaces, but should finish them while hanging in the shackle. Such treatment allows the last few drops of blood to escape or collect in the mouth so that it can be removed as a clot, and also keeps the skin of the bird clean by preventing it coming in contact with dirty surfaces—and there is no surface in the poultry killing room of a packing house that is not dirty in the sense of its touching the skin of the chicken. The bright color of the birds in the market depends, first, on the good bleeding of the bird and, second, upon the coldness and the cleanliness with which the bird is handled during the entire course of marketing.

In order to maintain the hanging of the bird throughout its sojourn in the packing house we have experimented with a rack on which the birds are hung by the feet, heads down, just as heretofore the most up-to-date method has been to lay them on their sides or backs on racks constructed with that end in view.

WATCH PAGE 48 FOR BARGAINS



SIZES—8 to 17 Tons

YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our enclosed types are made with engine or for belt drive—single cylinder $\frac{1}{2}$ to 6 tons; double cylinder 8 to 17 tons. Bulletin 42.

Our single column open types, with engine, or for belt drive—single cylinder $1\frac{1}{4}$, 3 and 6 tons; double cylinder 8, 10, 20 and 30 tons. Bulletin 26.

York Manufacturing Co.

Largest Ice Machine Manufacturers in the World

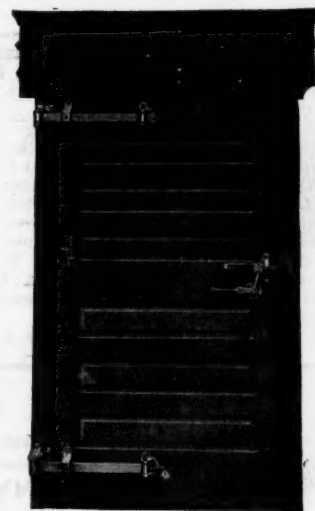
Main Office and Works: YORK, PA.

General Western Office:
Monadnock Bldg., Chicago

EXPORT OFFICE: 72 Trinity Place, N. Y.

Branches in all Principal Cities.

SEE FOR YOURSELF!



We are supplying Refrigerator Doors to all the big packers in this country. Ask Armour, Swift, Sulzberger & Sons Co., Taft Packing Co., E. H. Stanton & Co.—or look through their plants and see for yourself! Then write us for catalogues and prices.

JONES COLD STORE DOOR CO.

Hagerstown, Maryland

The rack advocated by the Food Research Laboratory is made entirely of metal. It is 69 inches high, 37 inches long and accommodates 180 birds. The rack is wedge-shaped, with a spread at the top of 32 inches. The first row of wire fingers at the bottom where the birds are held begins 26 inches from the floor and each of the six bars supporting the wire fingers are $8\frac{1}{2}$ inches apart. The rack is constructed of angle iron or gas piping, supported on castors which makes it readily pushed from place to place, and is practically indestructible as well as absolutely sanitary in that it can be hosed without injury. On these racks the birds are hung as soon as the tipper has finished her work and the birds' heads and bills have been cleaned and paper wrapped. The rack is then immediately wheeled into the chill room, where the temperature is between 32 and 35 degs. Fahr.

(To be continued.)

REFRIGERATING ENGINEERS MEET.

The seventh annual meeting of the American Society of Refrigerating Engineers will be held in New York City on Monday, December 4. The programme includes the following:

Morning Session, 9.30 o'clock:

Roll call. Reading of minutes of sixth annual and St. Louis meetings. Report of tellers of election of membership. Report of the council. Unfinished business. New business. Report of tellers of election of officers.

Reading of papers and discussions.—Compressor Water Jackets, E. N. Friedmann, New York, N. Y. The Work of the Bureau of Standards of Interest to Engineers, S. W. Stratton, Washington, D. C.

12 o'clock—Luncheon in building.

Afternoon Session, 1.30 o'clock: The Evaporative Condenser, J. Beaumont Spencer, New York, N. Y. Fruit Precooling Problems, A. V. Stubenrauch, Washington, D. C. Precipitation of Calcium Chloride from Mixed Solutions, Morgan B. Smith, Syracuse, N. Y. Recent Investigations of the Food Research Laboratory of the United States Department of Agriculture, M. E. Pennington, Philadelphia, Pa.

A subscription banquet will be held at

Accuracy, Promptness and Personal Attention

WILEY & COMPANY

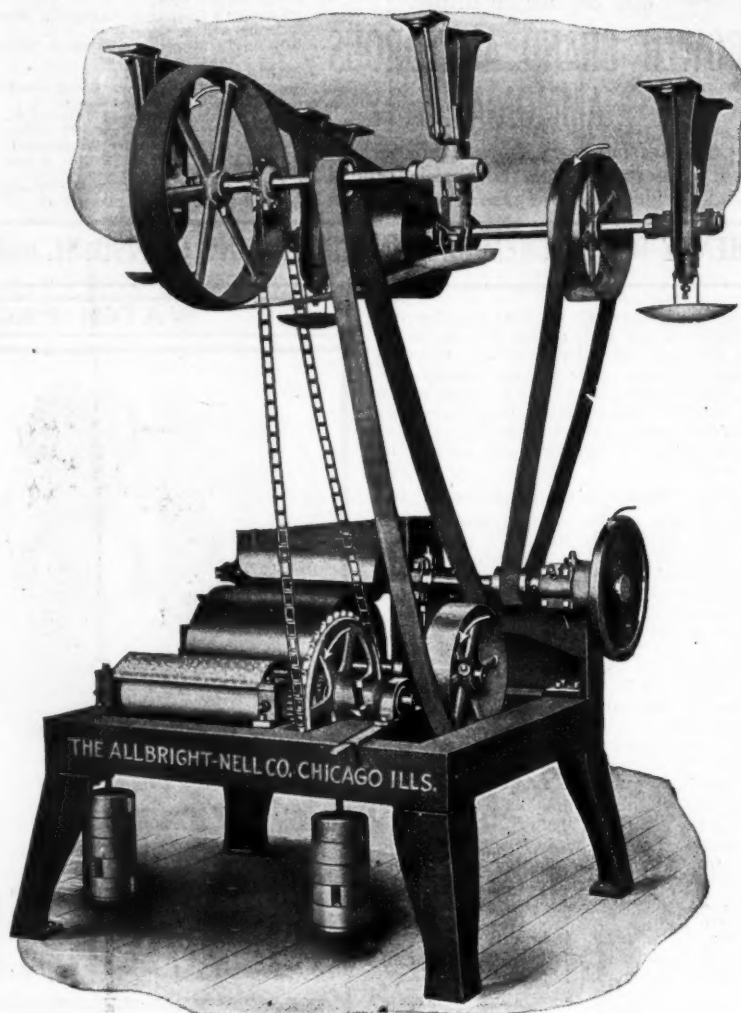
Analytical and Consulting Chemists

15 S. Gay Street, Baltimore Md.

Specialties: Analysis of Packing House Products, Tankages, etc.

6.30 o'clock on Monday evening at the Hotel Victoria, Broadway and Twenty-seventh street. The hotel headquarters during the meeting will be at the Hotel Victoria.

Casing Cleaning Machines



Superior in Design and Workmanship

THE ALLBRIGHT-NELL COMPANY

Manufacturers of Packing House Machinery

CHICAGO, ILL., U. S. A.



USE IRON DRUMS FOR STORING LIQUIDS AND SOLIDS

Average size, 32" diam. x 41" long.

Average capacity, 110 gals.

Average weight, 210 lbs.

These drums are accumulated through purchases of glycerin, and are offered in several grades at prices considerably lower than original cost. They are graded according to condition. Those free from dents or rust and water-tight, black asphaltum coated, sell at \$7.00 each. Drums slightly dented, but water-tight and in general good condition, at \$3.00 to \$6.00 each. Drums not water-tight, more or less dented, tight or loose head as desired, suitable for containing solids, at \$2.00 to \$3.00 each. Special prices in carload lots. These drums in all grades are in stock at various convenient shipping points throughout the country. Prices are F. O. B. nearest shipping point. In ordering, state intended use, and quality of drum required.

E. I. DU PONT DE NEMOURS POWDER COMPANY

Room No. 74

Wilmington, Delaware

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Product Prices Easier—Some Liquidating Pressure—Buyers Waiting—Hog Movement Heavy—Receipts Maintained—Hog Prices Easier—Packing Liberal.

There has been evidence of pressure on the future market in hog products during the past week, although the decline in values has been of very limited proportion. The market has eased a little, but the selling pressure has not been aggressive, and rallies have been quite numerous, so that the actual declines have not been important. The market has been under the influence of the heavy movement of hogs and of rather limited demand for cash product.

The trade seems to be waiting, uncertain how to size up the situation. This is due to the strong claims on the one hand by the bulls and on the other hand by the bears, but neither argument appears to be conclusive enough to force the market either way. The situation is one which is bringing very close study, as the market would seem to be in a position to move quite widely whichever way the preponderance of evidence should develop.

In favor of the upward movement of values is the good distribution of product and the fact that the domestic and export demand has been maintained in good volume. Another important influence favoring higher prices is the live hog situation, which it is claimed will develop shortly into a very strong bullish situation. Bulls are claiming that the

movement of hogs will very shortly fall off and there will be a disappointing volume of packing during the winter, which will result in a decrease in the stocks of product on hand unless prices are forced to a point which will affect the consumption.

Much depends on this argument, as the trade has been imbued with the idea that the heavy fall movement of hogs was due to the high-priced feed situation, and the heavy movement will be at the expense of receipts later on. If such should prove to be the case and the movement should fall off materially by the opening of the new year it would open up a much-talked-of situation, and such development would undoubtedly have considerable influence on prices both for product and for hogs.

On the other hand, the bears are pointing to the persistently heavy movement of hogs, notwithstanding the repeated claims that the movement would fall off, while recently the quality of the hogs has been showing some improvement. This is possibly due to the decline in the price of the lower grades of corn in the country, which has brought a lower level in the cost of feed stuffs.

A rather interesting situation is produced at present in the cost of feed stuffs and in the cost of product. The price of grain is nearly 50 per cent. higher than last year, both corn and oats. The prices for rough feed stuffs are not correspondingly as high, but mill feeds of all kinds are considerably higher than a year ago. On the other hand, the price of product is lower than a year ago. Lard is about $\frac{3}{4}$ c. per pound lower for

near deliveries than a year ago; ribs, about the same, and January pork has recently been about \$1 per barrel under last year.

This comparative level of prices should naturally result in an increased distribution of product, but the market is confronted with trade conditions which do not encourage large buying of product.

With the insistent claims of low business, distributors are rather cautious about buying and inclined to take a very conservative position, waiting for the business conditions to improve so that they can stock up with product with a feeling of confidence. This naturally is an influence which has more or less influence on values and tends to restrict an active distribution of product from packing centers.

A factor which tells against the lard market is the heaviness of compound lard and the increasing discount of compound under the Western lard. But a short time ago compound lard was barely 1c. a pound under the price for Western lard. At present the market is rather dull at 2c. a pound under, and this discount is naturally tending to influence the consumption of Western lard, as the compound is considered attractive at the increased discount.

The outward movement of lard continues of good volume, and the exports of lard for the past four weeks have shown an increase of 21,671,000 lbs. over last year. The exports a year ago this time were comparatively limited. It was not until after the beginning of the New Year that the exports reached any considerable volume. The exports of meats have also been showing a good total. In the

Here's Some News That Will Certainly Interest You

There's a new addition to the "Nonpareil" insulation family.

Years of scientific research have resulted in the discovery of a new hot pipe covering, which is now offered to every user of steam,

Nonpareil High Pressure Covering for Steam Lines, Boilers and all Heated Surfaces

It is more efficient, and capable of withstanding higher temperatures than the old forms of steam covering; is unaffected by moisture or steam, easy to apply and reasonable in cost.

You can read the whole of the interesting story at your leisure, if you'll merely drop us a line saying, "Send your Catalogue S-7."

Armstrong Cork Company

Insulation Department

Pittsburgh, Pa.

Branches in all the large cities

Makers of

Nonpareil Corkboard Insulation for Cold Storage Rooms

Nonpareil Cork Covering for Cold Pipes

four weeks just past the exports have been over 8½ million pounds in excess of a year ago, and the full foreign movement is one of the factors which tend to give confidence to believers in better values of all kinds of hog product.

BEEF.—Demand is limited, but with moderate supplies on hand and light offerings from the West. The tone is very steady. Quoted: Family, \$14@14.50; mess, \$12.50@13; packet, \$13@13.50; extra India mess, \$20.50@21.

PORK.—The market is very quiet, with the tone easier with the West. Mess is quoted at \$17.75@18.25; clear, \$17.25@18.25; family, \$20.50@21.

LARD.—The market is quiet and a little easier on slightly lower interior markets. City steam, 9½@9¼c.; Middle West, \$9.25@9.35; Western, \$9.45; refined Continent, \$9.70; South American, \$10.50; Brazil, kegs, \$11.50; compound lard, 7¼@7½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, November 29, 1911:

BACON.—Amsterdam, Holland, 31,123 lbs.; Antwerp, Belgium, 503,902 lbs.; Alexandria, Egypt, 5,668 lbs.; Bremen, Germany, 12,076 lbs.; Cienfuegos, Cuba, 19,172 lbs.; Colon, Panama, 615 lbs.; Drontheim, Norway, 12,759 lbs.; Gibraltar, Spain, 15,000 lbs.; Glasgow, Scotland, 143,393 lbs.; Genoa, Italy, 123,639 lbs.; Hango, Russia, 50,459 lbs.; Havre, France, 40,476 lbs.; Hamburg, Germany, 22,167 lbs.; Hull, England, 100,181 lbs.; London, England, 5,500 lbs.; Liverpool, England, 842,373 lbs.; Marseilles, France, 191,502 lbs.; Manchester, England, 38,838 lbs.; Naples, Italy, 10,323 lbs.; Para, Brazil, 23,807 lbs.; Rio Janeiro, Brazil, 18,559 lbs.; Rotterdam, Holland, 78,189 lbs.; Stockton, England, 8,308 lbs.; Stockholm, Sweden, 12,755 lbs.; St. Johns, N. F., 1,600 lbs.; Sunderland, England, 1,655 lbs.; Tunis, Algeria, 1,251 lbs.

HAMS.—Antwerp, Belgium, 110,839 lbs.; Antilla, W. I., 10,705 lbs.; Bristol, England, 9,226 lbs.; Carupano, Venezuela, 1,604 lbs.; Colon, Panama, 1,231 lbs.; Cayenne, French

Guiana, 2,499 lbs.; Cienfuegos, Cuba, 23,157 lbs.; Curacao, Leeward Islands, 1,055 lbs.; Demerara, British Guiana, 5,892 lbs.; Gibraltar, Spain, 1,235 lbs.; Glasgow, Scotland, 274,010 lbs.; Hamilton, W. I., 1,465 lbs.; Havana, Cuba, 9,388 lbs.; Hull, England, 259,683 lbs.; Kingston, W. I., 31,400 lbs.; London, England, 205,947 lbs.; Liverpool, England, 715,697 lbs.; Mazatlan, Mexico, 5,222 lbs.; Montego Bay, W. I., 1,021 lbs.; Manchester, England, 11,092 lbs.; Nassau, W. I., 1,457 lbs.; Para, Brazil, 14,980 lbs.; Port Limon, C. R., 2,153 lbs.; Port au Prince, W. I., 5,942 lbs.; Southampton, England, 113,728 lbs.; St. Croix, W. I., 1,639 lbs.; Vera Cruz, Mexico, 7,665 lbs.

LARD.—Amsterdam, Holland, 11,961 lbs.; Accra, West Africa, 6,335 lbs.; Antwerp, Belgium, 503,902 lbs.; Aberdeen, Scotland, 36,564 lbs.; Antilla, W. I., 44,977 lbs.; Alexandria, Egypt, 1,408 lbs.; Bremen, Germany, 7,700 lbs.; Buenos Ayres, Argentina, 6,560 lbs.; Cardiff, Wales, 20,000 lbs.; Cienfuegos, Cuba, 234,936 lbs.; Cayenne, French Guiana, 14,836 lbs.; Catania, Sicily, 13,550 lbs.; Curacao, Leeward Islands, 9,073 lbs.; Demerara, British Guiana, 1,638 lbs.; Dantzig, Germany, 111,975 lbs.; Emden, Germany, 32,500 lbs.; Fiume, Austria, 21,819 lbs.; Genoa, Italy, 23,865 lbs.; Glasgow, Scotland, 166,841 lbs.; Havana, Cuba, 19,601 lbs.; Havre, France, 180,625 lbs.; Hamburg, Germany, 437,953 lbs.; Hull, England, 360,857 lbs.; Kingston, W. I., 12,648 lbs.; Koenigsberg, Russia, 28,250 lbs.; Libau, Russia, 3,300 lbs.; London, England, 229,740 lbs.; Liverpool, England, 493,111 lbs.; Leith, Scotland, 8,588 lbs.; Mazatlan, Mexico, 3,807 lbs.; Manila, P. I., 5,900 lbs.; Montego Bay, W. I., 1,930 lbs.; Manchester, England, 143,800 lbs.; Marseilles, France, 122,676 lbs.; Newcastle, England, 74,200 lbs.; Naples, Italy, 3,850 lbs.; Nassau, W. I., 11,290 lbs.; Palermo, Sicily, 10,663 lbs.; Para, Brazil, 29,298 lbs.; Port Limon, C. R., 3,260 lbs.; Port au Prince, W. I., 126,727 lbs.; Rio Janeiro, Brazil, 3,700 lbs.; Rostock, Russia, 36,369 lbs.; Rotterdam, Holland, 741,227 lbs.; Savanilla, Colombia, 34,613 lbs.; Southampton, England, 123,947 lbs.; San Andreas, —, 1,000 lbs.; St. Croix, W. I., 13,825 lbs.; Soerabaya, Java, 11,000 lbs.; St. Johns, N. F., 105,278 lbs.; Surinam, Dutch Guiana, 2,193 lbs.; Stettin, Germany, 988,594

lbs.; Trinidad, W. I., 2,865 lbs.; Tunis, Algeria, 2,875 lbs.; Valparaiso, Chile, 950 lbs.; Vera Cruz, Mexico, 16,558 lbs.; West Hartlepool, England, 33,971 lbs.

LARD OIL.—Hamburg, Germany, 25 bbls.; Para, Brazil, 250 gals.

PORK.—Antwerp, Belgium, 10 bbls., 35 tcs.; Cayenne, French Guiana, 9 bbls.; Demerara, British Guiana, 7 bbls.; Glasgow, Scotland, 25 bbls.; Halifax, N. S., 15½ bbls.; Kingston, W. I., 68 bbls.; London, England, 65 bbls.; Liverpool, England, 122 bbls., 8 tcs.; Montego Bay, W. I., 20 bbls.; Marseilles, France, 25 bbls.; Newcastle, England, 40 bbls.; Nassau, W. I., 36 bbls.; Para, Brazil, 50 bbls.; Port au Prince, W. I., 508 lbs.; St. Croix, W. I., 15 bbls.; St. Johns, N. F., 725 bbls.; Surinam, Dutch Guiana, 692 bbls.; San Andreas, —, 25 bbls.

SAUSAGE.—Antwerp, Belgium, 400 pa.; Gibraltar, Spain, 238 bxs.; Genoa, Italy, 25 bxs.; Marseilles, France, 75 bxs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending November 25, 1911, with comparative tables:

PORK, BBLs.			
To—	Week ending Nov. 25, 1911.	Week ending Nov. 26, 1910.	From Nov. 1, '11, to Nov. 25, 1911.
United Kingdom..	475	551	2,178
Continent	160	125	1,037
South & Cent. Am.	357	136	1,818
West Indies	237	673	2,804
Brit. N. Am. Colon.	699	10	3,159
Other countries	7	27
Total	1,928	1,532	11,023

MEATS, LBS.			
United Kingdom..	6,446,900	5,383,125	24,332,100
Continent	414,350	163,425	2,203,555
South & Cent. Am.	137,350	36,425	564,675
West Indies	285,150	110,000	1,118,575
Brit. N. Am. Colon.	8,650
Other countries ..	10,500	9,175	23,600
Total	7,293,550	5,702,240	28,251,155

LARD, LBS.			
United Kingdom..	3,843,325	3,308,875	22,280,247
Continent	5,892,500	1,427,940	19,412,505
South & Cent. Am.	356,300	87,300	2,126,600
West Indies	754,600	742,600	3,078,000
Brit. N. Am. Colon.	31,600	1,150	47,000
Other countries ..	5,800	80,900	82,500
Total	10,884,125	5,648,765	47,027,152

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,323	3,684,225	4,565,250
Boston	335	1,272,075	223,725
Philadelphia	746,000
Baltimore	26,250	1,336,150
New Orleans	270	126,000	1,332,000
Galveston	22,000	829,000
Montreal	2,072,000	1,562,000
Total week	1,928	7,293,550	10,884,125
Previous week	3,900	7,865,350	14,295,112
Two weeks ago	2,744	6,473,580	9,405,450
Cor. week last yr ..	1,532	5,702,240	5,648,765

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '11, Same time to Nov. 25, '11.	Last year.	Increase.
Pork, lbs.....	2,204,600	1,500,400	704,200
Meats, lbs.....	28,251,155	20,273,225	7,977,930
Lard, lbs.....	47,027,152	25,355,908	21,671,244

E. S. GRANT
Pork and Beef Products
LARD, TALLOW AND GREASES A SPECIALTY
25 Swift Building Cincinnati, O.

W. B. CASSELL
BROKER
Provisions, Cottonseed Oil, Dressed Beef and Fresh Pork Cuts
BALTIMORE NEW YORK

ARTHUR DYER
BROKER
Provisions and Cotton Oil
CASH AND FUTURES
438 Produce Exchange New York

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign parts for the week ending Thursday, November 23, 1911, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and		Hams and		Tallow.		Beef.		Pork.		Lard.	
	Cake.	Bags.	Bbls.	Pkgs.	Boxes.	Pkgs.	Boxes.	Pkgs.	Pkgs.	Bbls.	Tcs.	Pkgs.	Bbls.	Tcs.	Pkgs.	Bbls.
Mauretania, Liverpool	475	172	500
Celtic, Liverpool	4461	481	100	965	6768
Minnewaska, Liverpool	200	..	298	123	75	175	6918
St. Paul, Southampton	585	205	1050
Thetis, Manchester	724	143	2450
Galileo, Hull	797	105	45	2363	9855
Chicago City, Bristol	15	60	400
Cameronia, Glasgow	199	..	780	25	25	300
President Grant, Hamburg	75	..	50	38	1830	2020
Amerika, Hamburg	170	300	2594
Rotterdam, Rotterdam	6589	1620	62	12	400	2650
Volturno, Rotterdam	1206	50
Lapland, Antwerp	7100	385	260	107	342	351	8860
George Washington, Bremen	200	50	1000
Oscar II, Baltic	1320	35	190	1530	4705
La Provence, Havre	20	2800
Venezia, Marseilles	163	..	297	20	12	186	485
Prinzess Irene, Mediterranean	1685	..	145	50	215
Caronia, Mediterranean	10	60	35
Perugia, Mediterranean	775
Patris, Mediterranean	2024	18
Total	14895	9490	8398	1181	839	8612	53623

ADLER & OBERNDORF, Inc.
UNION STOCK YARDS, CHICAGO, ILL.
BUYERS OF ALL GRADES **TALLOW AND GREASE**
PLACE YOUR OFFERINGS BEFORE US

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—With a general easing of oil and grease values at home and abroad, tallow levels have been sympathetically affected, and the undertone reported during the past week seemed to be less steady. No acute weakness was discernible, however, due to the limited production, while on the other hand the bids by consuming interests were lowered slightly, indicating that demand was also light.

There has been a slight improvement reported in the quality of cattle coming to market, and it is believed that during December weights will gradually increase. Authorities usually well informed, however, are not disposed to regard this altogether bearishly, the claim being advanced that considerable of the fat obtained will be diverted to oleomargarine and other channels where product yields higher returns. It is also believed that the approach of the poultry season will have some influence.

There did not seem to be much surprise expressed upon the receipt of the London cable this week. Sales of only 241 casks of 1,541 offered was indicative of a slow demand despite the fact that concessions of from 6 to 11d. were made. On the decline in domestic markets there were some export orders uncovered, but this source of inquiry is still comparatively small and confined mainly to the lower grades. Prime city quoted at 6½c. asked in hogsheads; country, 6¼@6½c. in tierces as to quality and specials, 6½c. in hogsheads.

STEARINE.—There was a decided change for the better in the price list during the week. Compound manufacturers were said to be showing an improved inquiry. This is probably the result of the elimination of premiums for spot cottonseed oil and a decline in the oil market, enabling more profitable manufacture of the lard substitute at this time. Market quoted at 9½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

NEATSFOOT OIL.—Trade has ruled very quiet again this week, with prices holding about steady. Quotations: For 20 cold test, 95c.@\$1; 30 do., 88c.; 40 do., water white, 79c.; prime, 65c.; low grade off yellow, 60c.

OLEO OIL.—Demand has been of moderate proportions, but the tone is steady. Supplies are moderate and holders are not pressing oil on the market. Foreign demand is quiet. Choice is quoted at 12@12½c.; New York, medium, 9½@9¾c.; Rotterdam, 68 florins.

LARD OIL.—The market is dull, with

trade of small proportions. Prices are quoted, 78@80c.

GREASE.—Trade is very quiet, with pressers showing but limited interest. Demand is very slow. Quotations: Yellow, 5¾@5¾c.; bone, 5¼@6¼c.; house, 5½@5¾c.; "B" and "A" white, nominal.

GREASE STEARINE.—Trade is quiet, with prices about steady. Yellow, 5¾@6¼c., and white, 6¼@6½c.

COCOANUT OIL.—The market is dull and rather heavy. Foreign markets have shown easing tendency, with slow demand, and American demand is quiet. Copra shows some decline abroad, and coast offerings of oils are on a slightly lower basis. Quotations: Cochin, spot, 10¾@11¼c.; December coast shipment, 9¾@10c.; Ceylon, spot, 9¾@10c.; shipment, 9½c., December.

PALM OIL.—Consumers are holding off, and with the easier tendency in competing oils the market shows an easing tendency, with a moderate volume of trade. Quoted: Prime red, spot, 6¾@7c.; do., to arrive, 6¾@6¾c.; Lagos, spot, 7½@7¾c.; do., to arrive, 7¼c.; palm kernels, 8¾@9c.; shipments, 8¾@8¾c.

CORN OIL.—Producers have been making lower prices, with the demand slow on the easier market for competing oils.

SOYA BEAN OIL.—Prices show very slight change during the week. Foreign markets are quiet, with prices abroad showing very little change. Spot is quoted at 7@7¼c.; while shipment oil is 6¾@7c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, November 29, 1911:

BEEF.—Amsterdam, Holland, 23 bbls.; Antwerp, Belgium, 285 bbls.; Bremen, Germany, 50 bbls.; Cardiff, Wales, 50 bbls., 10 tcs.; Colon, Panama, 56 bbls.; Curacao, Leeward Islands, 25 bbls., 5 tcs.; Cayenne, French Guiana, 180 bbls.; Demerara, British Guiana, 51 bbls.; Glasgow, Scotland, 150 tcs.; Hamburg, Germany, 38 bbls.; Halifax, N. S., 50 bbls.; Hull, England, 25 tcs.; Kingston, W. I., 94 bbls.; London, England, 65 bbls., 13 tcs.; Liverpool, England, 60 tcs., 10 bbls.; Lisbon, Spain, 20 bbls.; Montego Bay, W. I., 36 bbls., 13 tcs.; Nassau, W. I., 21 bbls.; Para, Brazil, 15 bbls.; Port au Prince, W. I., 160 bbls.; Rotterdam, Holland, 51 bbls.; Stockholm, Sweden, 10 tcs.; San Andreas, —, 16½ bbls.; St. Johns, N. F., 1,031 bbls.; Surinam, Dutch Guiana, 906 bbls.; St. Croix, W. I., 8 bbls.

FRESH MEAT.—Hamilton, W. I., 1,295 lbs.; London, England, 57,473 lbs.; Liverpool, England, 96,940 lbs.; Southampton, England, 63,172 lbs.

OLEO OIL.—Antwerp, Belgium, 20 tcs.; Alexandria, Egypt, 5 tcs.; Bremen, Germany, 50 tcs.; Bordeaux, France, 70 tcs.; Constanti-

nople, Turkey, 10 tcs.; Christiansand, Norway, 35 tcs.; Glasgow, Scotland, 110 tcs.; Genoa, Italy, 50 kegs, 350 tcs.; Hamburg, Germany, 290 tcs.; Kingston, W. I., 31,400 lbs.; London, England, 100 tcs.; Liverpool, England, 25 tcs.; Metelin, —, 10 tcs.; Piraeus, Greece, 135 tcs.; Rotterdam, Holland, 1,176 tcs.; Salonica, Turkey, 85 tcs.; St. Johns, N. F., 150 tcs.; Southampton, England, 70 tcs.; Smyrna, Turkey, 56 tcs.

OLEOMARGARINE.—Curacao, Leeward Islands, 2,672 lbs.; Port au Prince, W. I., 14,730 lbs.; Port Antonio, W. I., 4,050 lbs.; St. Croix, W. I., 10,900 lbs.; Surinam, Dutch Guiana, 2,240 lbs.; Santa Marta, West Indies, 900 lbs.

TALLOW.—Kingston, W. I., 1,343 lbs.; London, England, 48,047 lbs.; Liverpool, England, 18,845 lbs.; Marseilles, France, 86,728 lbs.; Port au Prince, W. I., 8,176 lbs.; Surinam, Dutch Guiana, 1,899 lbs.

TONGUE.—Antwerp, Belgium, 65 pa.; Genoa, Italy, 15 bbls.; Liverpool, England, 15 bbls.; London, England, 10 pa.; Manchester, England, 80 cs.

CANNED MEAT.—Amsterdam, Holland, 100 cs.; Alexandria, Egypt, 23,747 lbs.; Bremen, Germany, 50 pa.; Bristol, England, 370 cs.; Cairo, Egypt, 121 cs.; Constantinople, Turkey, 35 tcs.; Curacao, Leeward Islands, 161 cs.; Hull, England, 50 cs.; Kingston, W. I., 129 pa.; London, England, 4,965 cs.; Liverpool, England, 100 cs.; Manila, P. I., 135 cs.; Manchester, England, 651 cs.; Nassau, W. I., 462 cs.; Para, Brazil, 125 pkgs.; Port Antonio, W. I., 37 cs.; St. Johns, N. F., 100 cs., 125 pa.; St. Croix, W. I., 36 pa.; San Andreas, —, 31 pa.; Southampton, England, 25 pkgs.; Vera Cruz, Mexico, 6 pa.

WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully-arranged index of the important items appearing in our columns is published every six months, and with this and a binder which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information. The binder is finished in red and black leather, with gold lettering, and sells for \$1.25. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

FERTILIZER MATERIAL MARKETS.

(Special Letter to The National Provisioner from
A. L. Sardy.)

Chicago, November 29.—There is nothing new to be said regarding the ammoniate market and conditions remain practically unchanged, with the exception that ground high-grade tankage is now offered for December shipment at \$2.60 and 10c., f. o. b., Chicago, and a limited quantity of dried blood at \$2.97½ Chicago for prompt shipment.

With the month of December close at hand, the time draws near when buyers who intend using tankage and blood will soon have to fill their requirements. It would appear therefore that those buyers who enter the market first will secure the lowest figures, as a rush of orders has always had a tendency to stiffen the market and advance prices. Buyers who wait too long, therefore, will perhaps be compelled to pay much higher prices than could be negotiated now.

Owing to the fact that considerable tankage and blood was sold early in the year for fall and winter shipments, packers have not been so anxious to make as much of a reduction in prices as buyers anticipated. The fact that heavy shipments of hogs are coming in right along, however, goes to show that there will be plenty of tankage to go around.

These are today's quotations for prompt shipment:

Ground Blood.—Chicago, \$2.97½; Charleston, \$3.32; Savannah, \$3.32; Columbus, \$3.32½; Richmond, \$3.22½; New Orleans, \$3.22; Atlanta, \$3.30; Baltimore, \$3.22½; Macon, \$3.32; Birmingham, \$3.27½; Nashville, \$3.20; Norfolk, \$3.22½; Montgomery, \$3.30.

Ground Tankage.—Chicago, \$2.60 and 10c.; Charleston, \$3.12½ and 10c.; Savannah, \$3.12½ and 10c.; Columbus, \$3.14 and 10c.; Richmond, \$3 and 10c.; New Orleans, \$2.97½ and 10c.; Atlanta, \$3.10 and 10c.; Baltimore, \$3 and 10c.; Macon, \$3.14 and 10c.; Birmingham, \$3.05 and 10c.; Nashville, \$2.95 and 10c.; Norfolk, \$3 and 10c.; Montgomery, \$3.10 and 10c.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, November 29, 1911.—Latest quotations are as follows: 74 per cent. caustic soda, \$1.85 bases 60 per cent.; 76 per cent. caustic soda, \$1.85@1.90 basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls., 3c. per lb.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4¼c. per lb.; talc, 1¼@1½c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for bbls.; chloride of lime in casks, \$1.35, and in bbls. \$2 per 100 lbs.; carbonate of potash, 4@4½c. per lb.; electrolytic caustic potash, 90@92 per cent. at 5@5½c. per lb.

Genuine Lagos palm oil in casks, 14/1,800 lbs., 7¼@7½c. per lb.; clarified palm oil in bbls., 8c. per lb.; prime red palm oil in casks, 7@7¼c. per lb.; palm kernel oil in casks about 1,200 lbs., 9@9¼c. per lb.; green olive oil, 75c. per gal.; yellow olive oil, 85c. per gal.; green olive oil foots, 7¼c. per lb.; pea-

Louisville Cotton Oil Co.



LOUISVILLE BUTTER OIL
PROGRESS BUTTER OIL
PROGRESS COOKING OIL
DEAL CHOICE WHITE COOKING OIL
ROYAL PRIME SUMMER YELLOW
AQUA SUMMER WHITE SOAP OIL

OFFICE AND REFINERY FLOYD & K. STS.
P.O. STATION "E" LOUISVILLE, KY.
CABLE ADDRESS

"COTTON OIL" LOUISVILLE.

CODES USED—PRIVATE TWENTIETH CENTURY "A.B.C." 4th AND 5th
EDITION, "WESTERN UNION" AND "LIEBERS."

ALSO FIRST IF NOT ONLY

LICENSED AND BONDED COTTON SEED OIL WAREHOUSE

IN UNITED STATES

WRITE FOR FULL INFORMATION

nut oil, 70c. per gal.; Ceylon coconut oil, 10@10½c. per lb.; Cochin coconut oil, 10½@11c. per lb.; cottonseed oil, 6@6¼c. per lb.; soya bean oil, 7@7¼c. per lb.

Prime city tallow in hhds., 6½c. per lb.; special tallow in tierces, 7¼c. per lb.; oleo stearine, 9@9½c. per lb.; house grease 6¼@6½c. per lb.; brown grease, 5½@5¾c. per lb.; yellow packer's grease, 6@6¼c. per lb.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from
The Davidson Commission Co.)

Chicago, November 29.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 10½c.; 10@12 lbs. ave., 10½c.; 12@14 lbs. ave., 10½@10¾c.; 14@16 lbs. ave., 10½@10¾c.; 18@20 lbs. ave., 10½@11c. Sweet pickled, 8@10 lbs. ave., 11c.; 10@12 lbs. ave., 11¼c.; 12@14 lbs. ave., 11½c.; 14@16 lbs. ave., 11½@11¾c.; 18@20 lbs. ave., 11c.

Skinny Hams—Green, 14@16 lbs. ave., 12c.; 16@18 lbs. ave., 12c.; 18@20 lbs. ave., 12c.; 22@24 lbs. ave., 11¼c. Sweet pickled, 14@16 lbs. ave., 11¼c.; 16@18 lbs. ave., 11¼c.; 18@20 lbs. ave., 11¼c.; 22@24 lbs. ave., 11c.

New York Shoulders—Green, 10@12 lbs. ave., 8c. Sweet pickled, 10@12 lbs. ave., 8¼c. Picnic Hams—Green, 5@6 lbs. ave., 7¼c.; 6@8 lbs. ave., 7¼c.; 8@10 lbs. ave., 7¼c.; 10@12 lbs. ave., 7¼c. Sweet pickled, 5@6 lbs. ave., 8¼@8½c.; 6@8 lbs. ave., 8c.; 8@10 lbs. ave., 7¼c.; 10@12 lbs. ave., 7¼c.

Clear Bellies—Green, 6@8 lbs. ave., 10½c.; 8@10 lbs. ave., 10½c.; 10@12 lbs. ave., 9½c.; 12@14 lbs. ave., 9½c. Sweet pickled, 6@8 lbs. ave., 10½@10¾c.; 8@10 lbs. ave., 10½c.; 10@12 lbs. ave., 10c.; 12@14 lbs. ave., 9½c.

TRIBBLE & CO., Inc.

Brokers in

COTTONSEED PRODUCTS and
FERTILIZER MATERIALS

AUGUSTA, GEORGIA.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, November 29.—Business this week in oleo oil and neutral lard with Europe has been very restricted. Hardly any transactions have taken place and the turnover in these goods has been very small. Europe seems to have at present sufficient oleo oil to get along without making purchases in this country and are not open to buy at the present level of price, and they have enough neutral lard yet coming to them on previous contracts at low prices to keep out of the market for the present, and the outlook for these goods, for the time being, is somewhat uncertain, although the facts should not be forgotten, that butter will be high in Europe all winter on account of the drought which they had out there, and that the supply of oleo oil in this country will be light, since the condition of the cattle that come to market causes a minimum supply of animal fat.

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce.....	15/	15/	@24c.
Oil Cake	10c.	12c.	@14c.
Bacon	15/	15/	@24c.
Lard, tierces	15/	15/	@24c.
Cheese	20/	26/	@48c.
Canned meats	15/	15/	@24c.
Butter	25/	30/	@48c.
Tallow	15/	15/	@24c.
Pork, per barrel	15/	15/	@24c.

FAT-MEN

ALL GRADES OF
ANIMAL
AND
VEGETABLE
FATS

STERNE & SON CO.

JUST BROKERS
Postal Telegraph Building
Chicago

STEARINES - OILS - TALLOW - GREASE - FERTILIZER MATERIALS

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Declining Tendency Continues—Sentiment Still Bearish—Hesitancy Noted in the Trade Demand—Good Demand for Futures as Prices Recede—Speculators Liquidate—Big Crop Estimates Continue.

With the level of quotations around the 5½c. limit and spot oil obtainable at somewhat lower prices, instead of at a premium, the market appears to be on a more normal basis for this period of the year. Influenced by the elimination of premiums, consuming interests have shown an increased demand, but at the same time the aggregate inquiry has been somewhat less than the offerings from the South, with the trend of prices not conducive at the moment to buying for future requirements. Considerable liquidation has occurred in the future market, and undoubtedly there is much oil passing from first hands at the South at the expense of values, but the slowness of the decline, despite the general bearishness and the continuation of large cotton crop estimates, makes it apparent that there is good buying on each point recession. Some of this demand has been in evidence for the past month in the future market and is believed to be for the account of refining interests, while undoubtedly other buying noted is for the account of shorts who were fortunate enough to anticipate present

conditions and who sold at higher levels. The spot situation since the beginning of the season had been a deterring influence toward pressing sales, but the liberal deliveries during November and in the early part of December seemed to mitigate fears and also to satisfy urgent requirements.

A comparison of oil values discloses the fact that the future market is about ¼c. above the low levels of the season, while spot quotations are about ¼c. per pound under the previous low prices. Since the low prices for pure lard during November, prices have advanced in that market about ¼c. per pound, but the gain has been without material influence on cottonseed oil. This has been the result of the indifference with which the compound lard trade viewed the firmer situation in hog products. Recently, however, there has been some improvement noted in the sales of the lard substitute, due principally to more favorable selling prices, reflecting the reasonable price of stearine and the decline in the spot department of cottonseed oil. Greases in this country and also foreign oils show no particular resiliency, which probably accounts for the unwillingness of the consuming trade to anticipate requirements, despite the fact that product is obtainable at lower levels than for some time.

The demand from abroad for oil has been of an indifferent character, and while there is some business transpiring all the time, in the aggregate the volume of business has not been extensive.

As had been expected, there have been various cotton crop estimates submitted by many authorities, and it is significant that those construed as rather bullish were compared with conservative estimates by the bears earlier in the season. In other words, estimates under 15,000,000 bales as a commercial crop caused little trepidation among bulls, although several weeks ago such estimates were regarded skeptically by them. Prominent in the forecasts of the probable yield made public this week was the average guess of the members of the New York Cotton Exchange for a total out-turn of 15,238,000 bales. Last year the average from this Exchange pointed to a crop of 11,927,000 bales. It is evident that the bulk of the estimates point to a yield of seed cotton of about 14½ million bales, with some as high as 15,000,000. Assuming that the seed crop this season will amount to 14½ million bales, or approximately 3,000,000 bales more than last year, there will be an increased oil production of about 700,000 bbls. This is on the basis of a 65 per cent. crush. The point is made by interests in favor of higher prices that at current levels the surplus of 700,000 bbls., as compared with last season, will not be bur-

The
American
Cotton
Oil Co.



27 BEAVER STREET,
NEW YORK CITY

Cable Address:
"AMCOTOIL," New York.

Cottonseed Products.

OIL, LINTERS,
CAKE, ASHES,
MEAL, HULLS.

GOLD MEDALS AWARDED

Chicago, 1893.
San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

KENTUCKY REFINING COMPANY

INCORPORATED 1885

COTTON SEED OIL

SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "R. refinery" Louisville, U.S.A.

CABLE ADDRESS

densome. They claim that foreign business alone promises to absorb about 500,000 bbls. of this, and that the soap industry, which has already consumed a great deal of oil, will continue as active buyers on the small depressions, cottonseed oil values being very attractive in comparison with other competitive products. The takings by the compound lard trade is an unknown factor, but if the hog situation develops as bulls predict, there is likely to be a good inquiry. In the meanwhile, however, there is no change in sentiment, with bearish opinions predominating. The belief that if a record consumption is to be experienced, it will be accelerated by lower or steady prices at this time and not by a decided rise, suggests that as prices reced there will be more or less semi-investment buying. The contention still remains and is generally agreed upon by both bulls and bears that in the event of a decline to around 5c. there would be an enormous inquiry, but pending the distribution of more crude oil by the South, and more definite knowledge as to whether the cotton crop this season will be approximately 14½ million bales, exclusive of linters, etc., there is little inclination to take actively to the buying side at present; in fact, brokers credited with acting on the buying side for Western interests recently have been conspicuous by disposing of long oil during the past week.

Closing prices: Saturday, November 25, 1911.—Spot, \$5.54@5.65; November, \$5.57@5.65; December, \$5.51@5.53; January, \$5.52@5.53; February, \$5.54@5.56; March, \$5.56@5.57; April, 5.60@5.61; May, \$5.64@5.66. Futures closed at 1 to 2 decline. Sales were: November, 300, \$5.60@5.56; December, 700, \$5.52@5.52; January, 3,500, \$5.52@5.52; March, 1,800, \$5.57@5.56; May, 900, \$5.66@5.65. Total sales, 7,200. Good off, \$5.40@5.75; off, \$5.40@5.50; winter, \$6.25; summer, \$5.60; prime crude, S. E., \$4.34@4.40; prime crude, valley, \$4.34@4.40; prime crude, Texas, \$4.34@4.40.

Monday, November 27, 1911.—Spot, \$5.45@5.55; December, \$5.49@5.50; January, \$5.49@5.50; February, \$5.52@5.53; March, \$5.54@5.55; April, \$5.58@5.60; May, \$5.63@5.65; June, \$5.64@5.70; July, \$5.66@5.73. Futures closed at 1 to 3 decline. Sales were: December, 3,500, \$5.50@5.49; January, 3,200, \$5.51@5.50; February, 1,200, \$5.53@5.53; March, 3,200, \$5.57@5.54; May, 500, \$5.63@5.63. Total sales, 11,000. Good off, \$5.30@5.50; off, \$5.30@5.45; winter, \$5.80@5.55; summer, \$5.50@5.59; prime crude, S. E., \$4.27@4.34; prime crude, valley, \$4.27@4.34; prime crude, Texas, \$4.27@4.34.

Tuesday, November 28, 1911.—Spot, \$5.45@5.55; December, \$5.47@5.49; January, \$5.47@5.49; February, \$5.50@5.51; March, \$5.53@5.55; April, \$5.56@5.59; May, \$5.60@5.63; June, \$5.63@5.68; July, \$5.70@5.71. Futures closed at 2 decline to 4 advance. Sales

were: December, 3,800, \$5.48@5.46; January, 3,800, \$5.48@5.40; February, 1,200, \$5.52@5.51; March, 5,300, \$5.55@5.53; April, 100, \$5.57@5.57; May, 2,900, \$5.63@5.60; July, 500, \$5.70@5.69. Total sales, 17,600. Good off, \$5.30@5.45; off, \$5.32@5.42; winter, \$5.80@6.50; summer, \$5.50@6; prime crude, S. E., 4.30 sales; prime crude, valley, 4.34 sales; prime crude, Texas, 4.27 sales.

Wednesday, November 29, 1911.—Spot, \$5.44@5.55; December, \$5.45@5.46; January, \$5.46@5.47; February, \$5.47@5.50; March, \$5.52@5.53; April, \$5.55@5.57; June, \$5.60@5.62; July, \$5.60@5.65; futures, \$5.67@5.69. Sales were: December, 6,400, \$5.45@5.47; January, 3,400, \$5.46@5.47; February, 100, \$5.50; March, 2,100, \$5.53@5.55; April, 200, \$5.57@5.58; May, 2,800, \$5.61@5.62; July, 300, \$5.69@5.70. Total sales, 15,300. Good off, \$5.30@5.45; off, \$5.30@5.40; winter, \$5.80@6.80; summer, \$5.50@6; prime crude, S. E., \$4.30; prime crude, valley, 4.33; prime crude, Texas, 4.27.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

SOUTHERN MARKETS

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., November 30.—Cottonseed oil market quiet; prime crude, 33½c. Prime 8 per cent. meal firm at \$25. Hulls, firm at \$5.25, loose.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., November 30.—Crude cottonseed oil lower at 32c.; offerings numerous. Prime meal, 8 per cent. ammonia, firm, \$28.75, long ton, ship's side. Cake lower. Hulls firm at \$6 loose, \$7.50 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., November 30.—Cottonseed oil market very quiet this week, with light trading; 32c. bid for December, 32½c. for January. Choice loose cake, \$26, f. o. b. Galveston.

GRANT ARTHUR & ROUNDNEY

Members
New York Produce Exchange
Chicago Board of Trade
American Meat Packers Association

BROKERS

PRODUCE EXCHANGE
NEW YORK, N. Y.

Packing House Products Cotton Seed Oil

Orders solicited for the purchase and sale of Cotton Seed Oil and Provisions for cash and future deliveries

The Procter & Gamble Co.

REFINERS OF ALL GRADES OF

COTTONSEED OIL

Aurora, Prime Summer Yellow
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
Puritan Salad Oil
Jersey Butter Oil

Offices: CINCINNATI, O.
Cable Address:
PROCTER, CINCINNATI, U. S. A.

Refineries: { IVORYDALE, O.
PORT IVORY, N. Y.
KANSAS CITY, KAN.

ASPEGREN & CO.

Produce Exchange

NEW YORK CITY

EXPORTERS

BROKERS

**WE EXECUTE
ORDERS
TO BUY OR SELL**

Cotton Seed Oil FUTURE DELIVERY

**ON THE N. Y.
PRODUCE
EXCHANGE FOR**

Write to us for particulars. Will wire you the daily closing prices upon request.

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, December 1.—Market dull. Quotations: Choice summer white oil, 56¾ marks; butter oil, 57½ marks; summer yellow, 53½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, December 1.—Market easy. Quotations: Prime summer yellow, 31¾ florins; choice summer white, 34 florins, and butter oil, 34¾ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, December 1.—Market easy. Quotations: Summer yellow, 65¾ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, December 1.—Market is dull. Quotations: Prime summer yellow, 68 francs; prime winter yellow, 74 francs; choice summer white oil, 71 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, December 1.—Market is easy. Quotations: Prime summer yellow, 27s.; summer yellow, 26¾s.

COTTON OIL AT MARSEILLES.

Recent consular advices report that the importation of American cottonseed oil into Marseilles, which fell from 72,197 barrels in 1909 to 4,210 barrels, was the smallest recorded in the history of the trade.

According to the customs statistics of the port, cottonseed oil was first imported at Marseilles from the United States during 1877, the quantity received in that year amounting to 4,470 barrels. The following year these imports reached 30,730 barrels, and rose gradually afterwards with a few fluctuations to the high water mark of 287,739 barrels in 1898. The average receipts during the decade of 1900-1909 were 116,516 barrels.

The poor showing made last year was due to an enormous advance in prices, due mainly to a short cotton crop, coupled with a scarcity of edible fats, which led to a very active demand in the United States for butter substitutes. The gain in domestic consumption left only a small export surplus. Moreover, the

Marseilles oil crushers had the advantage of an abundant supply of competing oilseeds at moderate prices, and, instead of importing cottonseed oil, sent to the United States unusually large quantities of peanut, copra and other oils.

An important event in connection with this trade was the revision of the French customs tariff which raised the minimum rates of duty on cottonseed oil, excepting the grades used for compound lard and industrial purposes, from 6 to 12 francs per 100 kilos (\$1.16 to \$2.32 per 220.4 pounds), and fixed the general rate at 18 francs (\$3.47). The Marseilles importers protested against this modification of the tariff, claiming that it would have disastrous effects, but it seems probable that cottonseed oil will continue to hold its own in this market, except in years of abundant peanut crops in India and on the West African coast.

OKLAHOMA COTTON OIL MILLS.

Official reports of cotton oil mill production in the State of Oklahoma last year indicate greatly increased activity. Although there was one less cotton oil mill in the State for the calendar year of 1910, the value of the manufactured product was \$7,210,058, an increase of about \$1,333,000 compared with 1909. Last year the thirty-nine institutions spent for materials and supplies a total of \$6,278,649, rent, cost, taxes and insurance amounted to \$100,727, and the total amount paid in wages was \$486,727. There was capital invested in these institutions of \$2,577,181, value of the ground was \$215,768, of buildings \$726,842, and value of machinery \$1,430,055.

Watch the "Wanted" page for business chances.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to November 29, 1911, for the period since September 1, 1911, and for the same period a year ago, were as follows:

From New York.

Port.	For week. Bbls.	Since Sept. 1, 1911.	Same period, 1910-11.
Aberdeen, Scotland	—	29	75
Acajutla, Salvador	—	118	93
Accra	—	10	—
Alexandretta, Syria	—	18	—
Alexandria, Egypt	715	1,106	47
Algiers, Algeria	—	—	48
Algoa Bay, Cape Colony	—	131	11
Amapola, Honduras	—	6	—
Amsterdam, Holland	—	45	—
Ancona, Italy	125	285	150
Antigua, W. I.	—	—	95
Atella, W. I.	17	50	—
Antofagasta, Chile	—	5	—
Antwerp, Belgium	355	1,792	405
Arendal, Norway	—	50	—
Arica, Chile	—	138	13
Asuncion, Venezuela	—	7	10
Auckland, New Zealand	—	676	—
Aux Cayes, Hayti	—	—	2
Azua, W. I.	—	244	267
Bahia, Brazil	—	99	—
Bahia Blanca, A. R.	—	14	—
Barbadoes, W. I.	—	254	114
Beira, E. Africa	—	9	—
Beirut, Syria	—	24	150
Bergen, Norway	100	400	50
Birkenhead, England	—	100	—
Bordeaux, France	—	340	25
Braila, Roumania	—	250	150
Bremen, Germany	—	700	30
Bristol, England	—	—	25
Buenos Aires, A. R.	137	2,371	448
Cairo, Egypt	14	14	14
Cape Town, Cape Colony	—	345	82
Cardenas, Cuba	—	14	—
Cartagena, Colombia	—	—	3
Carupano, Venezuela	—	—	10
Casablanca, Venezuela	—	60	—
Cayenne, Fr. Guiana	62	418	81
Christiania, Norway	—	2,500	250
Cienfuegos, Cuba	—	14	21
Colon, Panama	10	477	474
Constantinople, Turkey	125	1,825	4,287
Constanta, Roumania	75	75	—
Copenhagen, Denmark	—	2,080	125
Corinto, Nicaragua	—	42	37
Cork, Ireland	100	100	175
Cristobal, Panama	—	30	—
Curacao, Leeward Islands	—	49	6
Dedeagatch, Turkey	125	580	—
Delagoa Bay, E. Africa	—	76	34
Demerara, Br. Guiana	216	735	560
Dominica, W. I.	—	23	—
Drontheim, Norway	—	—	200
Dublin, Ireland	875	1,700	1,295
Dunedin, New Zealand	—	—	9

SCIENTIFIC

OIL MILL MACHINERY

SEND FOR CATALOGUE

THE BAUER BROS. CO. FORMERLY THE FOOS MFG. CO.

ESTABLISHED 1878

SPRINGFIELD, OHIO, U.S.A.

Dunkirk, France	—	—	200
Falmouth, W. I.	—	—	7
Flume, Austria	—	300	200
Frederickshald, Norway	35	35	—
Galatz, Roumania	—	2,075	275
Gallipoli, Turkey	—	150	—
Genoa, Italy	2,087	5,071	4,211
Gibraltar, Spain	25	50	24
Glasgow, Scotland	190	2,139	650
Gonaives, Haiti	—	—	3
Gothenberg, Sweden	—	600	500
Grenada, W. I.	—	90	7
Guadeloupe, W. I.	—	527	1,534
Guantanamo, Cuba	—	—	21
Hamburg, Germany	50	1,335	100
Havana, Cuba	—	142	549
Havre, France	—	2,270	—
Hull, England	50	350	—
Iquique, Chile	—	72	4
Kingston, W. I.	78	855	772
Kobe, Japan	6	6	—
Koenigsberg, Germany	—	25	—
Kustendji, Roumania	—	225	525
La Guaira, Venezuela	—	—	4
Leghorn, Italy	—	1,014	1,160
Leith, Scotland	—	—	25
Liverpool, England	275	4,950	2,720
London, England	200	3,079	547
Macoris, San Domingo	—	421	37
Malmo, Sweden	—	50	—
Malta, Island of	75	360	135
Manchester, England	1,100	2,025	1,408
Maracaibo, Venezuela	—	5	—
Marcellles, France	389	2,374	2,710
Martinique, W. I.	—	752	746
Matanzas, W. I.	11	30	—
Mauritius, Island of	—	—	10
Melbourne, Australia	—	—	63
Mersina, Turkey	—	71	—
Montego Bay, W. I.	10	43	33
Monte Cristi, San Dom.	—	—	142
Montevideo, Uruguay	85	689	599
Naples, Italy	150	755	650
Newcastle, England	25	100	25
Nipe, Cuba	—	—	10
Panama, Panama	—	—	3
Panderna, Asia	—	250	—
Para, Brazil	88	38	—
Patras, Greece	175	325	—
Philippeville, Algeria	—	—	47
Piraeus, Greece	—	10	—
Port Antonio, Jamaica	—	33	43
Port au Prince, W. I.	7	63	77
Port Barrios, C. A.	24	27	3
Port Limon, Costa Rica	3	134	113
Port Maria, Jamaica	—	—	18
Port Said, Egypt	—	38	130
Puerto Plata, San Dom.	—	239	—
Punta Arenas, Costa Rica	—	400	4
Ravenna, Italy	—	150	200
Rio Janeiro, Brazil	310	553	658
Rodosta, A. R.	25	320	—
Rotterdam, Holland	1,875	8,770	5,811
St. John's, N. F.	—	40	24
St. Kitts, W. I.	—	—	82
St. Thomas, W. I.	—	10	—
Salonica, Turkey	100	800	200
San Domingo City, San Dom.	—	—	41
Santiago, Cuba	—	152	160
Santos, Brazil	—	290	114
Savannah, Colombia	—	3	—
Smyrna, Turkey	—	790	934
Southampton, England	—	150	175
Stettin, Germany	—	110	—
Stockholm, Sweden	—	100	150
Surinam, Dutch Guiana	958	971	19
Sydney, Australia	—	62	—
Tampico, Mexico	—	21	—
Tonsberg, Norway	—	150	—
Trebisonde, Armenia	—	—	66
Trieste, Austria	150	4,430	1,100
Trinidad, Island of	—	102	132
Valparaiso, Chile	21	1,840	436
Venice, Italy	1,000	3,125	1,010
Vera Cruz, Mexico	40	77	245
Wellington, New Zealand	—	—	32
Yokohama, Japan	—	6	—
Zanzibar, Zanzibar	—	47	—
Total	13,952	79,597	42,539

From New Orleans.

Antwerp, Belgium	—	1,900	50
Belfast, Ireland	—	60	75
Bremen, Germany	135	345	220
Christiania, Norway	1,980	3,580	3,525
Colon, Panama	—	—	62
Copenhagen, Denmark	—	375	—
Dunkirk, France	—	—	200
Genoa, Italy	—	274	—
Glasgow, Scotland	—	350	—
Gothenberg, Sweden	150	300	—
Hamburg, Germany	—	1,715	2,245
Havana, Cuba	40	529	20
Havre, France	—	125	—
Hull, England	—	50	—
Liverpool, England	975	4,825	250
London, England	—	7,960	2,050
Manchester, England	575	721	1,100
Marcellles, France	—	900	50
Port Limon, C. R.	—	60	—
Rotterdam, Holland	—	17,082	300
Stavanger, Norway	—	—	1,020
Tampico, Mexico	—	70	150
Vera Cruz, Mexico	—	350	400
Total	3,885	41,067	11,717

From Galveston.

Bremen, Germany	125	125	—
Hamburg, Germany	100	937	—
Havana, Cuba	—	45	—
Vera Cruz, Mexico	—	200	3,608
Total	225	1,307	3,608

From Baltimore.

Constantinople, Turkey	—	322	—
Hamburg, Germany	—	130	585
Rotterdam, Holland	—	250	—
Total	—	702	350

From Philadelphia.

Hamburg, Germany	—	180	—
Total	—	180	—

From Savannah.

Antwerp, Belgium	—	306	101
Bremen, Germany	—	51	—
Cork, Ireland	—	—	50
Hamburg, Germany	2,373	3,314	—
Havre, France	—	2,958	454
Liverpool, England	4,905	7,037	2,251
London, England	486	537	—
Rotterdam, Holland	—	2,332	608
Total	7,764	16,535	3,494

From Newport News.

Hamburg, Germany	—	1,375	—
Liverpool, England	—	1,100	—
Rotterdam, Holland	—	1,500	—
Total	—	3,975	—

From Norfolk.

Glasgow, Scotland	—	400	50
Hamburg, Germany	—	250	—
Liverpool, England	1,635	2,600	—
London, England	—	1,148	—
Rotterdam, Holland	—	2,858	—
Total	1,635	7,256	50

From All Other Ports.

Canada	—	116	2,074
Liverpool, England	—	2,390	—
Mexico (including overland)	928	12,372	10,795
Total	928	14,887	12,869

Recapitulation.

From New York	13,952	79,597	42,539
From New Orleans	3,885	41,067	11,717
From Galveston	225	1,307	3,608
From Baltimore	—	702	350
From Philadelphia	—	180	—
From Savannah	7,764	16,535	3,494
From Newport News	—	3,975	—
From Norfolk	1,635	7,256	50
From all other ports	928	14,887	12,869
Total	28,379	165,496	74,627

OLEO TAX CAUSES WORST FRAUD.

(Concluded from page 17.)

During the past two years, however, a considerable change has been brought about in the manufacture of certain grades of oleomargarine which has introduced even more difficulty in the administration of the law, and that is the discovery of the method of extracting various vegetable oils, such as peanut oil, soya-bean oil, soy-bean oil, mustard oil, etc., which carry naturally a high degree of yellow coloring and which are sufficiently neutral and nutritive to be used as one of the actual ingredients in the manufacture of oleomargarine.

Oleomargarine manufactured with one of these oils as a component ingredient carries a yellow color equal to that imparted by the addition of artificial coloring agents, yet no artificial coloring can be detected by any chemical reaction at this time known, with the result that a tax thereon of only one-fourth of 1 cent per pound can be collected. The present law, therefore, taxes in a manner intended to be prohibitive only one method of securing a certain result—that is, securing yellow color by artificial means. It does not tax the result itself, and a new method for securing such result, not within the purview of the statute, having been discovered, the law is rendered practically nugatory.

There is some question as to whether oleomargarine manufactured with the yellow oils referred to is quite so palatable or saleable as that manufactured white and then colored. The sale of the product manufactured from the yellow oils, however, while still small,

appears to be steadily increasing, and with its increase the artificial coloration by dealers may be expected to decrease in proportion.

At present the color of the product is, therefore, practically no indication as to whether or not artificial coloration has been resorted to. Only in a few jurisdictions does it appear possible to secure convictions under the present law. In fact, anything like a satisfactory administration of the present law is clearly impossible.

What the Commissioner Recommends.

It is strongly urged that there should be a complete revision of the oleomargarine statutes; that the double rate of taxation should be abolished and that a flat rate be adopted in lieu thereof; that the practice of handling oleomargarine in bulk or in large packages be prohibited; that the manufacturers be required to pack oleomargarine in approved statutory packages running from one-half to five pounds, and that each and every package shall be sealed with a revenue stamp affixed; that the product shall be sold only in original unbroken packages, and that heavy penalties be denounced for removal from factory in other than stamped packages and for any dealer having in his possession or selling any oleomargarine not covered by prompter stamps, and that heavy penalties be denounced for selling oleomargarine as butter.

The package and stamp laws provided for the manufacture and sale of tobacco are believed to be the best yet devised. It appears that these statutes can be made applicable almost in toto to the manufacture and sale of oleomargarine, and it is earnestly recommended that Congress enact legislation incorporating the administrative features contained in the tobacco laws.

Had the tax on oleomargarine been two cents a pound during the past fiscal year instead of a nominal rate of ten cents and an actual rate of one-fourth cent a pound, the revenues would have been increased by \$1,793,100.79, a large sum expended in attempting to enforce the present statutes would have been saved, and the corruption of great numbers of American citizens, as well as a fraud on the public to an extent not generally dreamed of, would have been prevented. It is earnestly hoped that Congress will take action in this matter during the coming session.

TEST ALABAMA COTTON MEAL TAX.

The authority of the State of Alabama to collect a tag tax of 30 cents per ton on cottonseed meal containing 7½ per cent. of ammonia will be tested before the Alabama Supreme Court of Appeals, the case coming from Selma. Under section 5 of an act regulating the sale of cottonseed meal it is provided that all cottonseed meal containing 7½ per cent. of ammonia, sold for fertilizing purposes, must be registered as other fertilizer material. Being registered, the State contends that the meal should be subject to the 30 cents per ton tax. In the Selma court the case was decided against the State.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The market is again rather quiet, and no further sales are reported. It is also claimed that some recent transactions were exaggerated and some other reported transactions lack confirmation. In regard to the recently reported sale of branded cows given out as amounting to 20,000, buyers claim that this sale did not amount to over 10,000, and the rumored transaction in light native cows at 15¼c., said to amount to 18,000, lacks confirmation, and the buyer of these cannot be traced. Tanners are mostly bearish and talking that there is likely to be a large supply of all weight native cows next month. They also look for a quiet market on native steers and butt brands. Native steers are quiet and nominally unchanged. The recent sale of November salting at 16¼c. has not been followed by any more, although the same packer has more November salting to offer and late November and early December salting is slow of sale at the nominal asking price of 16¼c. Texas steers are quiet, with no further sales since the lot noted sold by a small packer. Quotations nominal at 15@15¼c. for heavies, 14½c. for lights and 13¼@14c. for extremes. Butt brands are unchanged at 15c., and there is a fair supply of November salting offered at 15c. Colorados are nominally steady at 14½c., but no sales of this variety have been made of late. Branded cows are firm at 14c. as per last sales of December salting ahead, but buyers claim that the last sale amounted to only 10,000 instead of 20,000 as reported by the packer. Native cows are quiet and light weights are dull despite a recently rumored sale of 18,000 light weights at 15¼c., which cannot be confirmed. There are still some October-November light cows offered at 15¼c. which have not been taken. No sales have been made of heavy cows at the prices asked for these, which are 16c. for early November, and 15¼c. for late November-early December. Native bulls are held at 13¼c. for December salting and December-January salting together offered 13½c. Branded bulls are nominal at 11½@11¾c., and no sales have been made of these recently.

Later.—Market quiet. Western and Canadian tanners are pretty well supplied for some time. The reported sale of 18,000 light native cows at 15¼c. cannot be confirmed, and was probably never made.

COUNTRY HIDES.—The market is still weaker for hides for future shipment, with sales of these at declines including buffs for early January delivery at 13¼c., but hides for immediate shipment are held fairly steady. Owing to the different prices ruling according to dates of delivery there is a wider range to quotations. Buffs are weaker and lower for future shipment, but fairly steady for prompt shipment. One sale has been made of a car of buffs for middle of December delivery at 13¼c., and another car has been sold for late December or early January shipment at 13¼c. Dealers quote up to 13¼c. for immediate shipment, but it is doubted if anything outside of especially choice lots would bring this. Quotations, therefore, range from 13¼@13¾c. All No. 2 buffs sold down to 12¼c. for late December

shipment as noted in a sale of these reported yesterday. Heavy cows continue in the same position as buffs at 13¼@13¾c., according to date of shipment. Extremes are more closely sold up than either buffs or heavy cows, but there is less demand for these ahead. Quotations nominally range from 14¼@14¾c., according to time of shipment. Heavy steers are easy and nominal at 13½@13¾c., with the outside price hard to obtain. Bulls are top at 11½c. for best lots, with regular stock 11¼c. and Southwesterns sold at 11c. Branded cows and steers are hardly as firm, but the last sale of two cars was at 12c. flat, being hides out of bundle that ran 75 per cent. cows. Small packer lots are held at 13c. flat.

Later.—Sales reported 45-lb. up hides from Western and Northwestern points at 13¼c., and from Southwestern points at 13c. selected Chicago freight.

HORSE HIDES are unchanged. Mixed lots of cities and countries last sold at \$4. All cities range from \$4.10@4.25 as to lots, and all countries range from \$3.85@3.95.

DRY HIDES are firm. Sole leathers 21½c., upper leathers 23½c. Long trim 1c. less.

CALFSKINS.—Although the market is generally strong it is reported that some of the recent sales of packer skins were speculative. There is less speculative demand now, however, for both calfskins and kips. Last sales reported of packer skins were at 18¾c. and 19c. Chicago cities are nominally quoted at 19@19¼c., and outside cities at 18¾@19c. There is a fair supply of skins at outside points that are offered from 18½@18¾c. f. o. b. shipping points. Mixed cities and choice countries are quoted at 18½@18¾c., and countries alone from 17¾@18½c., according to lots, etc. Kips continue firm and quotable at 15½@15¾c. for good countries, 16c. for mixed countries, and cities as per last sales, and 16¼@16½c. for cities and packers. Light calf ranges from \$1.15@1.30 for country and city stock, and deacons 20c. less.

SHEEPSKINS.—The market continues firm. Packer pelts of late November takeoff, including lambs, are in demand at \$1.10 for all weights, and some packers are holding these at \$1.15. Last sales of Omaha and Sioux City choice stock were at above these prices, and the market on extra heavy sheep is quoted at \$1.20@1.25. Countries range 70@90c., choice up to \$1.

New York.

DRY HIDES.—The market on common varieties of dry hides continues firm. One sale has been made of about 2,700 Orinocos per the SS. "Grenada," which arrived last week, and this sale was made at 23½c., which is an advance of ¼c. over previous sales of Orinocos, but the market in the meantime advanced on other varieties. The SS. "Saramacca" brought 4,000 Orinocos, and all of these were sold previous to arrival. About 4,000 odd Bogotas, etc., that arrived on the "Allemania" are under negotiation and are expected to sell at unchanged prices on the basis of 23½c. for mountains, but the sale has not as yet been confirmed as consummated. Further arrivals include about 3,000 Central Americans, etc., per the SS. "Prinz August Wilhelm." Some inquiry is reported for Bahia (Brazil) hides, and these are being held at 23c. An arrival yesterday of 2,000 Bahias per SS. "Tennyson" sold to arrive.

CITY PACKER HIDES.—The market is quiet and no sales are reported. Packers refuse to sell December native steers at 16c., but last sales were at this. Branded hides are dull.

COUNTRY HIDES.—The demand is quiet, and no sales of account are reported here. The tendency of the market is easy, but dealers who have hides for prompt shipment are holding fairly steady. Buyers are bidding lower, however, on hides for nearby shipment and are not interested as a rule in offerings for future delivery even at reduced

rates. Several cars of choice Ohio extremes were offered here at 15c., but could not find a buyer. The market on extremes is firmer, however, than on either buffs or heavy cows, and supplies of extremes are very moderate. Pennsylvania buffs continue to be offered at 13½c., but no sales are noted. One car of New York State buffs offered at 13¼c. selected is not reported sold. Little lots of New York State and Canadian hides in parcels of 100 to 400 rule at 12½@12¾c. flat, with some dealers still talking 13c. flat, but buyers now refusing to bid over 12½c. for less than car loads.

CALFSKINS.—The market is strong, but no further sales are quoted. New York cities are quotable at \$1.60@1.65, \$2.10@2.15 and \$2.45@2.50. Outside cities are quotable at \$1.45@1.50, \$1.95@2 and \$2.25@2.30, and countries \$1.40@1.45, \$1.90@1.95 and \$2.15@2.25.

HORSE HIDES.—The market is rather quiet, but prices on whole hides rule unchanged at \$4@4.10 for countries and \$4.15@4.25 for outside cities. Some small lots of Middle West cities are reported selling at \$4.25 without tails. Fronts are nominal at \$3.15@3.20 for regular selections, but large buyers say they are not in the market at \$3.20 and refuse to bid over \$3.15. Butts are entirely nominal at \$1.25@1.30, some held \$1.35, but no sales.

Boston.

Market quiet, buffs 13½@13¾c., extremes 14¾c., several cars extremes sold 14¾c. Southern hides slightly easier; regular countries selling 11¼@12c., cities and extremes 1c. higher.

GIFFORD-WOOD ICE MACHINERY.

The ice houses at Schodack-on-Hudson belonging to the National Ice Company, New York City, have been greatly improved by the installation of new Gifford-Wood Company ice-handling machinery.

The Gifford-Wood Company, Chicago, Ill., received an order from the Pacific Fruit Express Company, San Francisco, Cal., for ice-handling machinery for their plant at North Power, Ore. The equipment consists of one side feed elevator, two worm-gear apron hoists, six gallery hoists and a single-chain gallery conveyor.

The Glasco Ice Company, of New York City, are improving their ice houses at Tivoli-on-Hudson by installing additional machinery. The new equipment includes one single-chain gallery conveyor and rope drive, six gallery hoists and two hoisting crabs. The outfit was furnished by Gifford-Wood Company, Hudson, N. Y.

A Gifford-Wood Company single-chain gallery conveyor with seven gallery hoists, the former to be operated by electric motor, has been installed at the ice plant of Wallace & Knight, Hawarden, Ia. Machinery was shipped from Hudson, N. Y.

PACKERS-BUTCHERS
OUR SPECIALTY
TALLOW and GREASE
HIDES
JACOB STERN & SONS, Philadelphia, Pa.

THE E. RAUH & SONS CO.
Wholesale Dealers in
Hides, Skins and Tallow
DAYTON, OHIO.

Chicago Section

Every steer sold as beef by Chicago packers represents a loss—until the by-products are realized on.

Switzerland is turning the cold shoulder on salted horse meat in favor of the American beef variety.

Swift & Company's sales of fresh beef in Chicago for the week ending Nov. 25, 1911, averaged 8.82 cents per pound.

William C. McCloud has resigned from the position of assistant superintendent of the Hammond Packing Company plant.

Alton, Ill., is the third city in the State in meat packing. Rather elevating to be named in one breath with East St. Louis and exalted Chicago.

The stockyards odor has been nailed down by Dr. Young and a picked company of eight strong men. It's a consolation to know that Jim Agar is one of them.

If the decrease of beef production is 68 per cent., and the increase in population 21 per cent., all within ten years, what would porterhouse steak cost with methods prevailing at that time?

J. G. Winkler, the State dairy and food commissioner of Minnesota, has advised oleomargarine makers that the law of 1911 prohibits the use of coloring matter in oleo. It must remain pure white.

Motor trucks have made good hauling heavy loads for the stock yards packers, especially on long-distance routes. The efficiency of these trucks in some cases has been as high as 400 per cent. over that of horses.

Uncle Sam has graciously postponed action

against the "butter trust" so as not to embarrass the commission men before Thanksgiving day. In other words, to enable them to make hay while the sun still shines.

A big spread has been provided for the "Down and Outs" by the C. C. Industrial League for Thanksgiving day. Amongst the contributors of foodstuffs are the Sulzberger & Sons Company, Hammond Packing Company and Armour & Company.

Much is being written about meat being high and how much it costs to eat at restaurants. But what about eggs? We notice that when the price of eggs drop to 18 or 20 cents a dozen they continue to be served at the usual restaurant rate of from 60 cents to \$1.25 a dozen.

John F. Jelke, John S. Dadie and other indicted oleomargarine manufacturers appeared before Judge K. M. Landis in the United States District Court last week and entered pleas of not guilty of conspiring to defraud the government. Demurrers will be filed and arguments heard on these pleas later on.

John A. Spoor has denied the rumor that he is to retire as the head of the Union Stockyards and Transit Company and the Chicago Junction Railway. Mr. Spoor says he intends to make extensive changes in the executive staffs of the two corporations the first of the year, and that these might involve a change of title on his part. He will remain, however, as executive head.

Geo. W. Beman, late of the firm of Beman & Taylor, of this city, is now associated with Wm. Hooton & Company, the well-known brokers and commission merchants. Mr. Beman will pay particular attention to

the provision end of the business, and will be glad to hear from his old friends and new ones as well at his new location in the Postal Telegraph building.

For those who have the ready money and the nerve to carry a large (?) package through the streets, meats will be cheaper next year. For those having the ready money but not enough nerve, it will be a little higher. But for those who have neither, meat will be at the present level at Waukegan, Ill. So fortify yourself with dough and nerve.

MORE ARMOUR SCHOLARSHIPS.

J. Ogden Armour this week sent a check for \$5,000 to Manager B. H. Heide of the International Live Stock exposition, which opens a week from Saturday at the Union Stock Yards, Chicago, for the purchase of twenty scholarships in agricultural colleges. These are to be won by the agricultural schools whose teams are successful in the students' judging contest, which will be one of the most important features of the exposition programme. The colleges will then conduct competitions among their students and the scholarships will be awarded to the successful youths.

In donating this sum for this purpose Mr. Armour expressed the hope that the list of schools nominated for the students' contest this time would be larger than it was last year, when forty-five students, making up nine teams from as many agricultural colleges, competed for the trophy of the international show directors, as well as the cash prizes.

In addition to the agricultural schools represented last winter, Quebec and Guelph colleges in Canada will send teams to the show, and it is possible that Manitoba and Ontario provinces will be represented.

HOFF'S NEW PRITCH

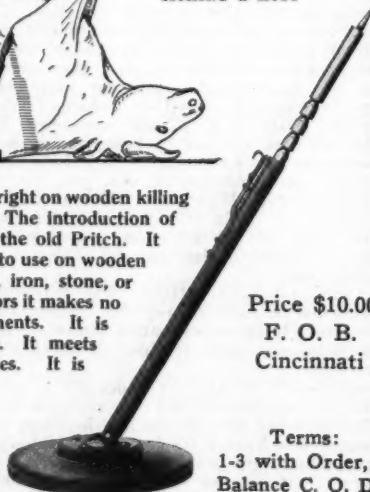


PATENTEES
SICKING & HOFF

It takes the place of the old one, which serves all right on wooden killing floors. Although it leaves them full of holes. The introduction of concrete floors, however, ends the usefulness of the old Pritch. It has had its day. The New Pritch is not limited to use on wooden floors and works on any kind of a floor, wood, iron, stone, or cement. It leaves no marks, and on wooden floors it makes no holes. It complies with all Sanitary requirements. It is recommended by Government Meat Inspectors. It meets all conditions, positions and sizes of carcasses. It is indestructible and requires no repair.

SICKING & HOFF PRITCH CO.

1931-1933 Freeman Avenue
Cincinnati, Ohio



Price \$10.00
F. O. B.
Cincinnati

Terms:
1-3 with Order,
Balance C. O. D.

DAVID I. DAVIS & CO.

ARCHITECTS and ENGINEERS
Manhattan Building, CHICAGO, ILL.

**Designers of Packing Plants
Cold Storage and Warehouses**

G. M. BRILL. F. A. LINDBERG. H. C. GARDNER. BRILL & GARDNER

ENGINEERS
Mechanical, Electrical Architectural
Specialties: Packing Plants Cold Storage,
Manufacturing Plants, Power Installations,
Investigations.
1134 Marquette Bldg. CHICAGO

Packinghouse Engineers

Consult us if you are contemplating the
construction or remodeling of a packing-
house or abattoir.

William R. Perrin & Company, Chicago, U.S.A.

WM. HOOTON & CO.

BROKERS and COMMISSION MERCHANTS

In all kinds of
PACKING HOUSE AND COTTON SEED PRODUCTS
923 Postal Telegraph Bldg., CHICAGO

Satisfy Your Trade

Buy Morris & Company Boned and Fatted Hams

ROLLED READY FOR BOILING

Also Manufacturers of the Celebrated Supreme Brand Boiled Hams. The Ham with a Supreme Flavor When Ordering Specify this Brand. It's Always Safe to Say "Supreme"

Morris & Company

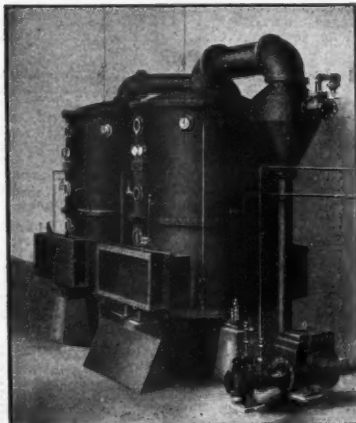
CHICAGO

KANSAS CITY

E. ST. LOUIS

OKLAHOMA CITY

ST. JOSEPH



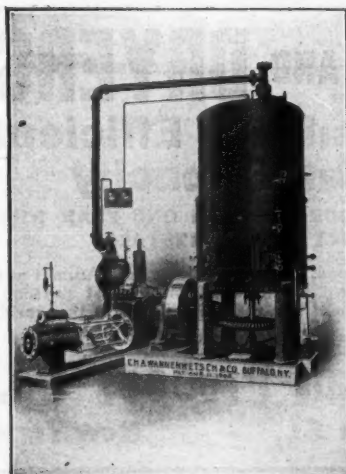
LATEST and BEST The Zaremba Pat. Evaporator For TANKWATER and GLUE

We offer, not the excellence of yesterday, but the excellence of today.

THE WISE PACKER

Investigates and buys from

ZAREMBA COMPANY - - Buffalo, N. Y.



SANITARY RENDERING

TRIED AND TRUE

NO EXPERIMENT

This ad. shows equipment taking place of separate steaming tank, slush box, press and dryer. ¶ All handling of raw material ceases after entering outfit. ¶ Compact, modern, efficient, labor saving. ¶ Plants installed and endorsed all over the country. ¶ Renders packing house offal, tallow, blood, butcher scraps, hotel collections, garbage, etc.

For particulars address

C. H. A. WANNENWETSCH & CO.

DESIGNING AND CONSULTING
ENGINEERS

BUFFALO, N. Y., U. S. A.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 20	23,500	1,860	50,660	44,748
Tuesday, Nov. 21	8,469	1,560	32,690	34,458
Wednesday, Nov. 22	21,898	1,947	38,889	28,237
Thursday, Nov. 23	6,598	1,212	31,042	16,601
Friday, Nov. 24	1,587	345	25,846	5,917
Saturday, Nov. 25	350	29	15,495	1,379

Total last week	82,490	6,938	194,631	131,341
Previous week	84,418	7,901	161,293	159,081
Cor. week, 1910	53,711	4,329	127,624	111,843
Cor. week, 1909	70,940	3,733	140,556	93,404

SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, Nov. 23	6,850	3	4,599
Tuesday, Nov. 21	3,674	151	953
Wednesday, Nov. 22	7,166	119	2,289
Thursday, Nov. 23	3,754	42	1,663
Friday, Nov. 24	1,639	117	1,987
Saturday, Nov. 25	141	...	1,933

Total last week	25,224	432	13,446
Previous week	30,948	592	18,335
Cor. week, 1910	22,776	373	13,666
Cor. week, 1909	32,821	462	18,220

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 25, 1911	2,643,118	6,318,621	5,187,453
Same period, 1910	2,738,170	4,886,391	4,723,916

Combined receipts of hogs at eleven markets:

Week ending Nov. 25, 1911	708,000
Previous week	621,000
Year ago	329,000
Two years ago	437,000
Total year to date	22,087,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Nov. 25, 1911	185,300	489,300	254,900
Week ago	214,200	447,600	301,500
Year ago	137,200	279,500	198,300
Two years ago	219,900	344,700	162,500

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Nov. 25, 1911:	
Armour & Co.	50,500
Swift & Co.	32,000
S. & S. Co.	19,700
Morris & Co.	13,200
Anglo-American	10,300
Boyd-Lunham	7,700
Hammond Co.	10,400
Western P. Co.	9,800
Boore & Co.	2,400
Roberts & Oake	5,700
Miller & Hart	2,500
Independent P. Co.	5,700
Brennan P. Co.	3,500
Others	10,200

Totals	183,600
Previous week	141,500
One year ago	119,800
Two years ago	119,900
Total year to date	3,131,400
Same period last year	4,042,500

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week	\$6.75	\$6.35	\$3.40	\$5.20
Previous week	6.65	6.47	3.50	5.35
Cor. week, 1910	6.10	7.01	3.65	6.10
Cor. week, 1909	6.45	8.08	4.65	7.25
Cor. week, 1908	6.00	5.71	4.20	6.10

CATTLE.

Good to prime steers	\$7.75@9.20
Fair to good heifers	6.15@7.75
Common to fair heifers	4.00@6.15
Inferior killers	4.00@5.00
Range steers	4.75@7.50
Range cows and heifers	3.75@5.50
Fair to fancy yearlings	6.50@8.50
Good to choice cows	4.40@5.00
Canner bulls	2.75@3.35
Common to good calves	6.50@7.50
Good to choice vealers	7.50@8.00
Heavy calves	4.50@7.75
Feeding steers	4.45@3.90

Stockers	8.25@5.25
Medium to good beef cows	3.50@4.25
Common to good cutters	3.00@3.50
Inferior to good canners	2.25@3.00
Fair to choice heifers	4.25@5.50
Butcher bulls	4.75@5.50
Bologna bulls	3.35@3.75

HOGS.

Prime heavy butchers, 240 to 300 lbs.	\$6.20@6.40
Prime heavy, 300 to 400 lbs.	6.00@6.15
Choice light butchers, 190 to 220 lbs.	6.05@6.30
Choice packing, 280 lbs. and up.	6.05@6.20
Choice light, 160 to 190 lbs.	6.00@6.25
Fair to good heavy packing.	6.05@6.15
Light mixed, 180 lbs. and up.	6.00@6.20
Pigs, 110 to 130 lbs.	5.00@5.40
Pigs, 110 lbs. and under.	4.50@5.00
Boars, according to weight.	2.50@3.50
*Stags, 400 lbs. and under.	6.40@6.50

*All stags subject to 80 lbs. dockage.

SHEEP.

Native lambs	\$5.25@5.75
Range lambs	5.00@5.25
Feeding lambs	3.50@5.00
Feeding wethers	3.10@3.25
Cull lambs	3.50@4.00
Native yearlings	4.00@4.50
Native ewes	2.75@3.25
Native wethers	3.50@3.65
Fed wethers	3.25@3.70
Range ewes	2.75@3.25
Fed yearlings	3.75@4.00
Breeding ewes	3.25@4.00

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, NOVEMBER 25, 1911.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January	\$16.02½	\$16.07½	\$16.02½	\$16.07½
May	16.52½	16.57½	16.50	16.55
July	16.62½	16.67½	16.62½	16.67½
LARD—(Per 100 lbs.)—				
November	9.02½	9.07½	9.02½	9.07½
December	9.25	9.27½	9.25	9.27½
May	9.47½	9.52½	9.47½	9.52½
RIBS—(Boxed, 25c. more than loose)—				
January	8.40	8.45	8.40	8.42½
May	8.67½	8.70	8.67½	8.70
July	8.65	8.67½	8.65	8.67½

MONDAY, NOVEMBER 27, 1911.

PORK—(Per bbl.)—				
January	16.17½	16.17½	16.10	16.10
May	16.32½	16.62½	16.50	16.50
July	16.62½
LARD—(Per 100 lbs.)—				
November	9.05
December	9.07½
January	9.30	9.32½	9.25	9.25
May	9.50	9.55	9.47½	9.47½
RIBS—(Boxed, 25c. more than loose)—				
January	8.42½	8.47½	8.40	8.40
May	8.70	8.75	8.67½	8.67½
July	8.65

TUESDAY, NOVEMBER 28, 1911.

PORK—(Per bbl.)—				
January	16.10	16.10	15.97½	15.97½
May	16.50	16.52½	16.40	16.40
July	16.50
LARD—(Per 100 lbs.)—				
November	9.00
December	9.00
January	9.22½	9.22½	9.17½	9.17½
May	9.47½	9.47½	9.42½	9.45
RIBS—(Boxed, 25c. more than loose)—				
January	8.40	8.40	8.35	8.35
May	8.65	8.67½	8.62½	8.62½
July	8.60

WEDNESDAY, NOVEMBER 29, 1911.

PORK—(Per bbl.)—				
January	16.05	16.15	16.05	16.15

May	16.50	16.60	16.50	16.60
July	16.70
LARD—(Per 100 lbs.)—				
November	9.07½
December	9.05	9.07½	9.02½	9.07½
January	9.22½	9.27½	9.22½	9.27½
May	9.47½	9.52½	9.47½	9.47½
RIBS—(Boxed, 25c. more than loose)—				
January	8.42½	8.47½	8.42½	8.47½
May	8.67½	8.75	8.67½	8.75
July	8.72½

THURSDAY, NOVEMBER 30, 1911.

Holiday. No market.

FRIDAY, DECEMBER 1, 1911.

PORK—(Per bbl.)—				
January	16.17½	16.17½	16.00	16.05
May	16.00	16.00	16.97½	16.50
LARD—(Per 100 lbs.)—				
December	9.00	9.05	9.00	9.00
January	9.25	9.25	9.22½	9.22½
May	9.52½	9.52½	9.45	9.45
RIBS—(Boxed, 25c. more than loose)—				
January	8.47½	8.47½	8.35	8.35
May	8.77½	8.77½	8.65	8.67½
July	8.62½

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast	20	@24
Native Sirloin Steaks	16	@22
Native Porterhouse Steaks	25	@29
Native Pot Roasts	12½	@15
Rib Roasts from light cattle	12½	@15
Beef Stew	10	@12½
Boneless Corned Briskets, Native	12½	@13
Corned Rumps, Native	14	@14
Corned Ribs	8	@8
Corned Flanks	18	@8
Round Steaks	12½	@12
Round Roasts	12½	@12
Shoulder Steaks	10	@12½
Shoulder Roasts	10	@12½
Shoulder Neck End, Trimmed	10	@10
Rollad Roast	12½	@14
Lamb.		
Hind Quarters, fancy	14	@18
Fore Quarters, fancy	10	@12½
Legs, fancy	18	@18
Stew	10	@12½
Chops, shoulder, per lb.	14	@14
Chops, rib and loin, per lb.	20	@25
Chops, Frenched, each	12½	@12½
Mutton.		
Legs	10	@10
Stew	5	@5
Shoulders	10	@10
Hind Quarters	9	@9
Fore Quarters	7	@7
Rib and Loin Chops	14	@14
Shoulder Chops	12½	@12½
Pork.		
Pork Loin	12½	@12½
Pork Chops	14	@14
Pork Shoulders	10	@10
Pork Tenderloins	30	@30
Pork Butts	12½	@12½
Spare Ribs	12½	@12½
Hocks	10	@10
Pigs' Heads	8	@8
Leaf Lard	12½	@12½
Veal.		
Hind Quarters	14	@16
Fore Quarters	10	@12½
Legs	18	@20
Breasts	12½	@15
Shoulders	14	@16
Cutlets	20	@22
Rib and Loin Chops	16	@20
Butchers' Offal.		
Suet	5	@5
Tallow	4½	@4½
Bones, per cwt.	12½	@12½
Calfskins, 8 to 15 lbs.	17½	@17½
Calfskins, under 8 lbs. (deacon's)	85	@85
Klips	13	@13

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

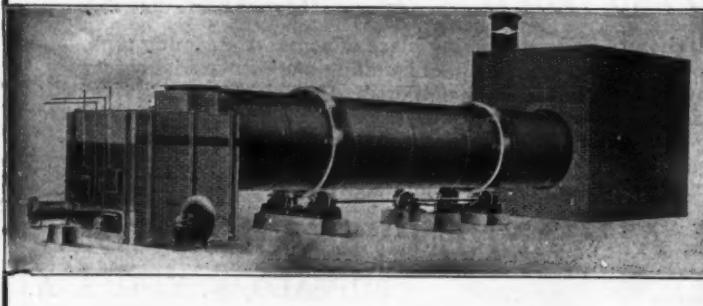
Economical Efficient
Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal
and Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York



CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Good native steers	12 @ 13
Native steers, medium	11 @ 11 1/2
Heifers, good	10 @ 10 1/2
Cows	7 1/2 @ 8 1/2
Hind Quarters, choice	10 @ 10 1/2
Fore Quarters, choice	10 @ 10

Beef Cuts.	
Cow Chucks	5 1/2 @ 6 1/2
Steer Chucks	8 1/2 @ 9
Boneless Chucks	8 1/2 @ 7 1/2
Medium Plates	6 @ 5 1/2
Steer Plates	6 @ 5
Cow Rounds	7 @ 8
Steer Rounds	10 @ 10 1/2
Cow Loins	9 @ 12
Steer Loins, Heavy	23 @ 23 1/2
Beef Tenderloins, No. 1	22 @ 25
Beef Tenderloins, No. 2	19 @ 22
Strip Loins	11 @ 11 1/2
Sirloin Butts	10 1/2 @ 11
Shoulder Clods	8 1/2 @ 9 1/2
Rolls	10 1/2 @ 11
Rump Butts	8 1/2 @ 11 1/2
Trimblings	6 @ 6
Shank	5 @ 5
Cow Ribs, Common, Light	6 1/2 @ 7 1/2
Cow Ribs, Heavy	10 @ 10 1/2
Steer Ribs, Heavy	10 @ 10 1/2
Loin Ends, steer, native	14 @ 14
Loin Ends, cow	10 1/2 @ 10 1/2
Hanging Tenderloins	9 @ 9
Flank Steak	11 @ 11
Hind Shanks	4 @ 4 1/2

Beef Offal.	
Brains, each	5 @ 5
Hearts	5 @ 5
Tongues	13 @ 14
Sweetbreads	20 @ 20
Ox Tail, per lb.	4 @ 4
Fresh Tripe, plain	5 @ 5
Fresh Tripe, H. C.	5 1/2 @ 5 1/2
Brains	5 @ 5
Kidneys, each	4 @ 4 1/2

Veal.	
Heavy Carcass Veal	8 @ 8 1/2
Light Carcass	10 @ 10
Good Carcass	12 1/2 @ 12 1/2
Good Saddles	14 1/2 @ 14 1/2
Medium Racks	9 @ 9
Good Racks	10 1/2 @ 10 1/2

Veal Offal.	
Brains, each	4 @ 4
Sweetbreads	50 @ 75
Plucks	45 @ 45
Heads, each	20 @ 20

Lambs.	
Medium Caul	8 @ 8
Good Caul	9 @ 9
Round Dressed Lambs	10 @ 10
Saddles, Caul	11 1/2 @ 11 1/2
R. D. Lamb Racks	8 @ 8
Caul Lamb Racks	7 1/2 @ 7 1/2
R. D. Lamb Saddles	12 @ 12
Lamb Fries, per pair	8 @ 8
Lamb Tongues, each	4 @ 4
Lamb Kidneys, each	2 @ 2

Mutton.	
Medium Sheep	7 1/2 @ 8
Good Sheep	9 @ 9
Medium Saddles	9 1/2 @ 9 1/2
Good Saddles	12 @ 12
Good Racks	10 @ 10
Medium Racks	5 @ 5
Mutton Legs	10 1/2 @ 10 1/2
Mutton Loins	10 @ 10
Mutton Stew	4 @ 4 1/2
Sheep Tongues, each	2 1/2 @ 2 1/2
Sheep Heads, each	7 @ 7

Fresh Pork, Etc.	
Dressed Hogs	9 1/2 @ 10 1/2
Pork Loins	10 @ 10
Leaf Lard	9 1/2 @ 9 1/2
Tenderloins	24 @ 24
Spare Ribs	8 @ 8
Butts	9 @ 9 1/2
Hocks	6 1/2 @ 6 1/2
Trimblings	7 @ 7
Extra Lean Trimblings	6 @ 6
Tails	6 @ 6
Snouts	6 @ 3 1/2
Pigs' Feet	3 1/2 @ 3 1/2
Pigs' Heads	7 @ 7
Blade Bones	7 @ 7
Blade Meat	8 1/2 @ 8 1/2
Cheek Meat	9 1/2 @ 9 1/2
Hog livers, per lb.	2 @ 2
Neck Bones	3 @ 3
Skinned Shoulders	8 1/2 @ 8 1/2
Pork Hearts	4 @ 4
Pork Kidneys, per lb.	3 1/2 @ 3 1/2
Pork Tongues	10 @ 10 1/2
Slip Bones	5 @ 5
Tail Bones	6 @ 6 1/2
Brains	6 @ 7
Backfat	8 @ 8 1/2
Hams	11 1/2 @ 11 1/2
Calas	9 1/2 @ 9 1/2
Belilles	11 1/2 @ 11 1/2
Shoulders	8 1/2 @ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	8 1/2 @ 8 1/2
Bologna, large, long, round, in casings	8 @ 8
Choice Bologna	9 @ 9
Viennas	10 @ 10

Frankfurters	10 @ 10
Blood, Liver and Headcheese	8 1/2 @ 8 1/2
Tongue	12 @ 12
Minced Sausage	11 @ 11
Luncheon Sausage, cloth paraffine	13 1/2 @ 13 1/2
New England Sausage	13 1/2 @ 13 1/2
Compressed Luncheon Sausage	13 @ 13
Special Compressed Ham	13 @ 13
Berliner Sausage	12 @ 12
Boneless Butts in casings	10 @ 10
Oxford Butts in casings	10 @ 10
Polish Sausage	10 @ 10
Garlic Sausage	10 @ 10
Country Smoked Sausage	13 @ 13
Farm Sausage	14 1/2 @ 14 1/2
Pork Sausage, bulk or link	9 @ 9
Pork Sausage, short link	9 1/2 @ 9 1/2
Boneless Pigs' Feet	8 1/2 @ 8 1/2
Hams, Bologna	13 @ 13

Summer Sausage.

Best Summer, H. C. Medium Dry	24 @ 24
German Salami, Medium Dry	20 @ 20
Italian Salami	24 1/2 @ 24 1/2
Holsteiner	14 1/2 @ 14 1/2
Mettwurst, New	6 @ 6
Farmer	16 1/2 @ 16 1/2
Monarque Cervelat, H. C.	19 1/2 @ 19 1/2

Sausage in Oil.

Smoked Sausage, 1-50	5.00 @ 5.00
Smoked Sausage, 2-20	4.50 @ 4.50
Bologna, 1-50	4.50 @ 4.50
Bologna, 2-20	4.00 @ 4.00
Frankfurt, 1-50	5.00 @ 5.00
Frankfurt, 2-20	4.50 @ 4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	30.25 @ 30.25
Pickled Plain Tripe, in 200-lb. barrels	6.50 @ 6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75 @ 7.75
Pickle Ox Lips, in 200-lb. barrels	12.50 @ 12.50
Pickled Pigs' Snouts, in 200-lb. barrels	15.50 @ 15.50
Lamb Tongues, Short Cut, barrels	34.50 @ 34.50

CORNED, BOILED AND ROAST BEEF.

	Per doz.
1 lb., 2 doz. to case	11.90 @ 11.90
2 lbs., 1 or 2 doz. to case	3.40 @ 3.40
6 lbs., 1 doz. to case	13.00 @ 13.00
14 lbs., 1/2 doz. to case	29.00 @ 29.00

EXTRACT OF BEEF.

	Per doz.
1-oz. jars, 1 doz. in box	— @ —
2-oz. jars, 1 doz. in box	33.25 @ 33.25
4-oz. jars, 1 doz. in box	6.25 @ 6.25
8-oz. jars, 1/2 doz. in box	11.50 @ 11.50
16-oz. jars, 1/2 doz. in box	22.50 @ 22.50
2, 5 and 10-lb. tins	1.50 per lb. @ 1.50

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	13.00 @ 13.00
Plate Beef	12.50 @ 12.50
Prime Mess Beef	— @ —
Extra Mess Beef	— @ —
Beef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	12.50 @ 12.50
Mess Pork, new	17.50 @ 17.50
Clear Fat Backs	17.00 @ 17.00
Family Back Pork	18.00 @ 18.00
Bean Pork	13.50 @ 13.50

LARD.

Pure leaf, kettle rendered, per lb., tcs	11 1/2 @ 11 1/2
Pure lard	10 1/2 @ 10 1/2
Lard, substitutes, tcs	8 @ 8
Lard, compound	8 @ 8
Cooking oil, per gal., in barrels	51 @ 51
Barrels, 1/2 c. over tierces; half barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/2 to 1 c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15 1/2 @ 15 1/2
1 to 6, "coco"	19 1/2 @ 19 1/2
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are 1/2 c. less.)	
Clear Bellies, 14 @ 16 avg.	10 1/2 @ 10 1/2
Clear Bellies, 18 @ 20 avg.	10 @ 10
Rib Bellies, 18 @ 20 avg.	9 1/2 @ 9 1/2
Fat Backs, 12 @ 14 avg.	8 1/2 @ 8 1/2
Regular Plates	8 1/2 @ 8 1/2
Short Clears	— @ —
Butts	7 1/2 @ 7 1/2
Bacon meats, 1/2 c. to 1 c. more.	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	14 1/2 @ 14 1/2
Hams, 16 lbs., avg.	14 1/2 @ 14 1/2
Skinned Hams	15 1/2 @ 15 1/2
Calas, 4 @ 6 lbs., avg.	10 @ 10
Calas, 6 @ 12 lbs., avg.	10 @ 10
New York Shoulders, 8 @ 12 lbs., avg.	11 1/2 @ 11 1/2
Breakfast Bacon, fancy	22 1/2 @ 22 1/2
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	15 @ 15
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	15 1/2 @ 15 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	12 @ 12
Dried Beef Sets	18 @ 18
Dried Beef Insides	21 @ 21
Dried Beef Knuckles	20 1/2 @ 20 1/2
Dried Beef Outalides	18 @ 18
Regular Boiled Hams	19 @ 19
Smoked Boiled Hams	20 @ 20
Boiled Calas	14 @ 14
Cooked Loin Rolls	23 @ 23
Cooked Rolled Shoulder	14 @ 14

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	15 @ 15
Export Rounds	21 @ 21
Middles, per set	68 @ 68
Beef bungs, per piece	15 @ 15
Beef weasands	8 @ 8
Beef bladders, medium	28 @ 28
Beef bladders, small, per doz.	35 @ 35
Hog casings, free of salt	70 @ 70
Hog middles, per set	10 @ 10
Hog bungs, export	16 @ 16
Hog bungs, large mediums	10 @ 10
Hog bungs, prime	7 @ 7
Hog bungs, narrow	5 @ 5
Imported wide sheep casings	70 @ 70
Imported medium wide sheep casings	60 @ 60
Imported medium sheep casings	40 @ 40
Hog stomachs, per piece	34 @ 34

FERTILIZERS.

Dried blood, per unit	2.95 @ 2.97 1/2
Hoof meal, per unit	2.60 @ 2.70
Concentrated tankage	2.50 @ 2.50
Ground tankage, 12%	2.60 and 10c.
Ground tankage, 11%	2.60 and 10c.
Ground tankage, 10%	2.60 and 10c.
Crushed tankage, 9 and 20%	2.30 and 10c.
Ground tankage, 6 and 35%	10.50 @ 10.50
Ground raw bone, per ton	26.00 @ 26.50
Ground steam bone, per ton	19.50 @ 20.00
Unground tankage, per ton less than ground.	50c. @ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 42.00
Horns, white, per ton	75.00 @ 80.00
Flat shin bones, 40 lbs. av., per ton	62.50 @ 68.00
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 85.00
Long thigh bones, 90-95 lbs. av., per ton	92.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

LARD.

Prime steam, cash	9.07 1/2 @ 9.10
Prime steam, loose	8.72 1/2 @ 8.72 1/2
Leaf	9 1/4 @ 9 1/4
Compound	7 1/2 @ 7 1/2
Neutral lard	10 1/2 @ 10 1/2

STEARINES.

Prime oleo	9 1/2 @ 9 1/2
Oleo No. 2	8 1/2 @ 8 1/2
Mutton	9 @ 9
Tallow	7 1/2 @ 7 1/2
Grease, yellow	6 @ 6 1/2
Grease, A white	6 1/2 @ 6 1/2

OILS.

Lard oil, extra, winter strained, tierces	60 @ 70
Extra lard oil	65 @ 65
Extra No. 1 lard oil	55 @ 55
No. 1 lard oil	53 @ 53
No. 2 lard oil	51 @ 51
Oleo oil, extra	11 1/2 @ 11 1/2
Oleo oil, No. 2	10 1/2 @ 10 1/2
Oleo stock	10 @ 10 1/2
Neatsfoot oil, pure, bbls.	70 @ 75
Acidless tallow oil, bbls.	63 @ 63
Corn oil, loose	5.25 @ 5.27 1/2
Horse oil	6 1/2 @ 7

TALLOW.

Edible	7 1/2 @ 7 1/2
Prime city	7 @ 7 1/2
No. 1 Country	6 1/2 @ 6 1/2
Packers' prime	6 1/2 @ 6 1/2
Packers' No. 1	6 1/4 @ 6 1/4
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	6 1/2 @ 6 1/2

GREASES.

White, choice	6 1/2 @ 6 1/2
White, "A"	6 1/4 @ 6 1/4
White, "B"	5 1/2 @ 5 1/2
Bone	5 1/2 @ 6 1/4
Crackling	5 1/2 @ 6
House	5 1/2 @ 6 1/4
Yellow	5 1/2 @ 5 1/2
Brown	4 1/2 @ 5
Glaue stock	5 1/4 @ 5 1/4
Garbage grease	nom @ 4 1/2
Glycerine, C. P.	19 @ 19 1/2
Glycerine, dynamite	15 1/2 @ 15 1/2
Glycerine, crude soap	10 1/2 @ 10 1/2
Glycerine, candle	12 1/2 @ 12 1/2

COTTONSEED OILS.

P. S. Y., loose	38 @ 38 1/2
P. S. Y., soap grade	38 @ 38
Soap stock, bbls., concn., 62 @ 65% f. a.	2 1/2 @ 2 1/2
Soap stock, loose, reg., 50% f. a.	1.45 @ 1.50

COOPERAGE.

Ash pork barrels	85 @ 95
Oak pork barrels	1.15 @ 1.25
Lard tierces	1.42 @ 1.45

CURING MATERIALS.

Refined saltpetre	4 1/2 @ 6
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4
Sugar—	
White, clarified	5 1/2 @ 5 1/2
Plantation, granulated	6 1/2 @ 6 1/2
Yellow, clarified	6 1/2 @ 6 1/2

Salt—	
Ashton, in bags, 224 lbs.	\$2.25 @ 2.25
English packing, in bags, 224 lbs.	1.45 @ 1.45
Michigan, granulated, car lots, per ton	3.25 @ 3.25
Michigan, medium, car lots, per ton	3.75 @ 3.75
Cashing salt, bbls., 280 lbs., 2x@8x.	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Live Stock Commission Co.)

Union Stock Yards, Chicago, Nov. 29.

This being Thanksgiving week and a time when the demand for beef is very slack, Monday's run of 29,384 cattle was "the straw that broke the camel's back," as the receipts were fully 10,000 head above requirements and 5,000 or 6,000 head heavier than the most liberal estimates. A few prime beefs sold steady because of their scarcity, but on the bulk of the offerings the trade ruled very slow and draggy, with prices 10@20c. lower, most loss being on the common to medium grades, of which there was a liberal percentage in the receipts. Tuesday's run of 6,756 cattle met with a very slack demand, although prices showed no depreciation from Monday's level. The receipts consisted largely of butcher stuff and stockers and feeders, and the scant supply of killing steers on sale went at prices that were steady with Monday's close. Wednesday (today), with an extremely meager run of 8,000 cattle, 1,000 of which are Westerns, the trade is active and 10@20c. higher.

Monday's heavy supply of cattle included a liberal percentage of butcher stuff, and the trade on cows and heifers ruled 10@15c. lower. Tuesday's market showed a little further decline, which put values at the very low point of the season, while today's market is not particularly active, but prices are a little stronger than they were at the low time. The bull trade is not particularly different from a week ago, but the calf market shows about \$1 per cwt. decline during the period mentioned. The demoralized condition of the market on butcher stuff the past couple of weeks is largely the result of the slackening demand due to the sharp competition from poultry which always takes place at this season of the year.

A bad break in hog prices gave us a moderate run of 24,000 today, and the market ruled 5@10c. higher. Bulk of the good to choice medium and heavy butchers bringing \$6.30@6.45; medium and heavy packing grades, \$6.20@6.30; fair to good mixed, \$6.10@6.20; good light weighing 180@200 lbs., \$6.05@6.20; fair to good light, 160@175 lbs., \$5.90@6; pigs selling at \$4.50@5.25, according to condition. We do not expect to see hogs sell much, if any, lower this season than they sold yesterday.

With receipts of sheep and lambs today (Wednesday) estimated at 12,000 our market is again 25c. higher, making nearly 50c. per cwt. higher for the week on lambs and 25c. higher on sheep. We quote: Natives—Fat ewes, \$3.25@3.50; cull ewes, \$2@2.50; good to choice lambs, \$5.75@6; poor to medium lambs, \$5@5.40; cull lambs, \$4@4.25; stock ewes, \$3.50@3.75. Westerns—Fat wethers, \$3.75@4; fat ewes, \$3.25@3.50; good to choice lambs, \$5.75@6; feeding lambs, \$4.25@5; feeding wethers, \$3.25@3.50; feeding ewes, \$2.25@2.75; feeding yearlings, \$3.75@4.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, November 28.

Only 7,000 head came in here today, and sales of beef steers were 10@15c. higher; other cattle strong to 10c. higher. Prime steers, or something with a reputation, would reach \$9. A hopeful feature this week is the appearance of export buyers on the market.

A fair number of steers sell at \$7 and upward, but bulk of sales comes between \$5.40@6.50. Quarantine receipts are heavy enough for the season, but quality is common generally, no steers getting above \$4.75 this week. Old Mexicos at \$4. Short fed quarantine steers would sell at \$5.50@6.50.

The hog market opened 5c. lower today, but lightning struck it about the middle of the session, after which packers spent the time trying to buy hogs 15@25c. lower. Top sale today was at \$6.40; bulk, including light weights, \$5.75@6.35.

Slim sheep supplies are arriving this week, and prices are 15@25c. higher, with lambs today at \$5.50. Yearlings sell at \$3.35@4.25; wethers, \$3@3.50; ewes, \$2.70@3.15; stock ewes, \$1.50@3.75; feeding lambs, \$3.85@4.50.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	5,396	24,788	3,875
Fowler	3,625	2,444
S. & S.	4,102	11,462	2,005
Swift	6,970	17,806	3,847
Cudahy	5,928	16,588	3,845
Morris & Co.	4,931	12,101	1,752
Am. D. B. & P. Co.
Ruddy
Butchers'	184	802	31
Total	30,836	83,547	17,799

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Illinois, Nov. 29.

Cattle receipts so far this week total 9,500 head, little more than half the supply for the same period last week. While light supplies were generally expected for this week, the demand has shown unlooked-for strength, and has resulted in a general advance during the past two days. Cattle supply today totaled 1,800 head and desirable killing stuff was scarce. Today's advance of 15@25c. on steers brings the rise for the week up to 25@50c. Bulk of beef steers for the week brought \$5.75@7.15. Heifer supplies have been far exceeded by the demand, and a 25@75c. advance is the record for the week. Cows have been ready sale, but supplies were more in keeping with the demand, and the market today is strong to 10c. higher than last week's close. Bulk of heifers sold at \$4.50@6.50, the latter price being the top for the week. Cows topped at \$4.85 today. Quarantine receipts now consist chiefly of canner and cutter grades. Several loads of Oklahoma steers were sold today at \$5.10@5.20, these prices being 25@50c. higher than last week's close.

Hog receipts for the three days total 44,000 head. Monday and Tuesday prices eased up a little, but an advance today places the market on the same basis as a week ago. Pigs and lights suffered the most decline the early part of the week, but with a 15@25c. rise today prices are steady with last week's close. Top today was \$6.50. Good medium and heavy hogs, 200 lbs. and over, brought \$6.35@6.50; lights, \$5.85@6.15; pigs, \$4.75@5.25.

Receipts today were 1,150 head. Lambs topped at \$5.75, bulk of fair to good kinds going at \$5.35@5.65. Muttons brought \$3.25@3.35. Choice lambs are worth around \$5.90 and wethers \$3.75 or better. Market today was strong at the 25c. advance over last week's close.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., November 28.

Two days' marketing of cattle at this point total approximately 4,700 head, a decrease of 2,400 head, as compared with the same period last week. This is in line with a reduction of 23,400 head at the five leading markets for the week to date. Lighter general marketing has not served to stimulate the beef steer trade to any material degree. Feeders show a disposition to get away from an expensive feed bill, and are marketing cattle in warmed-up and half-fat condition. Nothing approaching the choice or prime order has been seen on this market for a number of weeks. This week a few fairly good short-fed steers sold at \$7@7.25, the latter being the top. Bulk of sales have ranged from \$6@6.75, with common warmed-up grades selling on down as low as \$5. Not much change has been noted in cows and heifers.

Liberality of receipts has featured hog trade at this point this week. Trade Monday ruled steady to 5c. lower, while today, with 13,200 hogs on sale, the market was 10@20c. lower in extremes, tops selling at \$6.35, with bulk of sales ranging from \$5.85@6.30.

Sheep and lamb receipts have been extremely light this week, and trade has responded in a stronger tone. Top lambs today sold at \$5.25 and ewes at \$3.15.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 27, 1911.

	Beefers.	Calves.	Sheep and Lambs.	Hogs.
New York	3,034	2,941	4,543	20,413
Jersey City	2,870	2,056	23,651	20,941
Central Union	3,214	808	18,213	168
Lehigh Valley	2,805	245	7,184
Scattering	131	38	4,775
Totals	11,923	6,181	53,629	46,297
Total last week	12,161	5,117	65,152	35,891

WEEKLY EXPORTS.

	Live cattle.	Live sheep.
J. Shamberger & Son, Mesaba	250
Sulzberger & Sons Co., Mesaba	236
Dillenback & Drealan, Uller	50
Miscellaneous, Bermudian	44	60
Total exports	580	110
Total exports last week	726

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 25, 1911:

CATTLE.

Chicago	37,272
Kansas City	30,536
East St. Louis	17,111
St. Joseph	10,993
Cudahy	732
Sioux City	3,289
South St. Paul	5,789
New York and Jersey City	11,393
Philadelphia	3,984
Pittsburgh	4,120
Denver	1,114

HOGS.

Chicago	181,185
Kansas City	95,547
East St. Louis	75,121
St. Joseph	40,453
Cudahy	23,050
Sioux City	23,203
Ottumwa	17,243
Cedar Rapids	12,146
South St. Paul	27,790
New York and Jersey City	46,297
Philadelphia	4,590
Pittsburgh	31,225
Denver	3,043

SHEEP.

Chicago	101,252
Kansas City	17,799
East St. Louis	7,199
St. Joseph	12,700
Cudahy	935
Sioux City	8,077
South St. Paul	4,305
New York and Jersey City	53,579
Philadelphia	13,088
Pittsburgh	12,618
Denver	3,930

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, December 1.—Market quiet and steady. Western steam, \$9.45; Middle West, \$9.25@9.35; city steam, \$9.12½; refined Continent, \$9.70; South American, \$10.50; Brazil, kegs, \$11.50; compound, 7¼@7½c.

Marseilles Oils.

Marseilles, December 1.—Sesame oil, fabrique, 70 fr.; edible, 93½ fr.; copra oil, fabrique, 98 fr.; edible, 111 fr.; peanut oil, fabrique, 70½ fr.; edible, 89½ fr.

Liverpool Produce Markets.

Liverpool, December 1.—(By Cable).—Beef, extra India mess, 91s. 3d. Pork, prime mess, 91s. 3d.; shoulders, 38s. 6d.@49s; hams, 55@55s. Bacon, Cumberland cut, 46s.; long clear, 51s.; bellies, 51s. Tallow, prime city, 32s. 9d.; choice, 34s. Turpentine, 36s. Rosin, common, 15s. 6d. Lard, spot prime, 46s. 6d. American refined in pails, 47s. 9d.; 2 28-lb. blocks, 46s. 3d. Lard, Hamburg, 45¼ marks. Cheese, Canadian finest white, new, 69s. Tal-low, Australian (London), 29s. 9d.@35s. 6d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

Trade was quiet, with prices showing but little change. Hogs were firm and higher.

Tallow.

The market continues quiet with only moderate interest shown.

Oleo and Lard Stearine.

The market is firm with a better demand. Offerings are not heavy.

Cottonseed Oil.

The market was quiet but steady. Offerings were moderate and with limited pressure a steady undertone was seen.

Market closed steady, with offerings limited at the South and in the local future market. Sales, 9,500 bbls. Spot oil, \$5.47@5.55 bid. Crude, all sections, \$4.27@4.33. Closing quotations on futures: December, \$5.47@5.48; January, \$5.47@5.48; February, \$5.50@5.52; March, \$5.53@5.54; April, \$5.56@5.58; May, \$5.61@5.62; June, \$5.62@5.70; July, \$5.68@5.70; good off oil, \$5.37@5.50; off oil, \$5.35@5.46; winter oil, \$6@6.50; summer white, \$5.50@6.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, December 1.—Hog market slow, 5c. higher than Wednesday's average; quality fair; bulk of prices, \$6.10@6.35; mixed and butchers', \$5.85@6.45; heavy, \$5.90@6.50; Yorkers, \$6.15@6.25; pigs, \$4.25@5.60; cattle market steady to 10c. higher; beefs, \$4.50@9.10; cows and heifers, \$1.90@5.90; Texas steers, \$4.10@5.75; stockers and feeders, \$3@5.75; Westerns, \$4.40@7.15. Sheep market steady; native, \$2.50@4; Western, \$2.75@4; yearlings, \$4@5.25; lambs, \$4@6.10.

Kansas City, Dec. 1.—Hogs strong, at \$5.15@6.35.

St. Louis, Dec. 1.—Hogs fully 5c. higher, at \$6@6.55.

Cudahy, Wis., Dec. 1.—Hogs 5c. higher, at \$5.50@6.50.

Cleveland, Dec. 1.—Hogs slow, at \$6.30@6.55.

Indianapolis, Dec. 1.—Hogs higher, at \$6@6.60.

Sioux City, Dec. 1.—Hogs strong, at \$5.65@6.15.

Louisville, Dec. 1.—Hogs 10c. higher, at \$5.65@6.30.

South Omaha, Dec. 1.—Hogs strong, at \$5.65@6.20.

St. Joseph, Dec. 1.—Hogs steady at \$3.75@6.30.

East Buffalo, Dec. 1.—Market opened with 9,600 hogs on sale; market higher, at \$6.50@6.75.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 25, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	300	15,495	1,000
Kansas City	300	5,600	300
Omaha	28	6,456	800
St. Louis	500	5,500	200
St. Joseph	100	7,000	
Sioux City	100	3,200	
St. Paul	1,400	2,400	400
Oklahoma City	50	1,000	400
Fort Worth	900	1,000	
Peoria		900	
Indianapolis	500	8,000	
Pittsburgh		3,000	1,200
Cincinnati	183	4,150	1,000
Cleveland	60	2,000	2,000
Buffalo	300	4,800	9,000
New York	1,067	2,393	6,341

MONDAY, NOVEMBER 27, 1911.

Chicago	28,000	46,396	32,000
Kansas City	12,000	13,540	7,000
Omaha	5,000	5,344	9,500
St. Louis	4,539	16,658	1,284
St. Joseph	2,000	5,500	
Sioux City	2,000	4,000	2,000
St. Paul	1,400	3,400	12,000
Oklahoma City	800	1,200	
Fort Worth	6,000	3,600	500
Milwaukee		3,354	
Peoria		900	
Indianapolis	600	4,000	
Pittsburgh	2,200	15,000	5,000
Cincinnati	2,297	6,389	513
Cleveland	300	5,500	5,000
Buffalo	4,200	21,000	25,000
New York	3,997	13,363	12,366

TUESDAY, NOVEMBER 28, 1911.

Chicago	8,000	28,825	20,000
Kansas City	7,000	20,428	2,500
Omaha	4,200	9,433	11,500
St. Louis	2,857	15,442	11,059
St. Joseph	2,000	11,500	500
Sioux City	1,500	6,000	500
St. Paul	2,000	5,600	900
Oklahoma City	1,300	2,600	
Fort Worth	2,600	2,500	200
Milwaukee		2,449	
Peoria		1,200	
Indianapolis	1,300	12,000	
Pittsburgh		2,000	1,000
Cincinnati	487	4,084	877
Cleveland	100	3,500	3,000
Buffalo		4,000	2,800
New York	769	6,618	3,947

WEDNESDAY, NOVEMBER 29, 1911.

Chicago	9,000	25,000	12,000
Kansas City	5,000	12,000	3,000
Omaha	800	6,000	5,500
St. Louis	1,800	12,500	1,000
St. Joseph	1,000	9,000	500
Sioux City	1,000	4,000	500
St. Paul	800	1,800	500
Oklahoma City	900	2,600	
Fort Worth	3,600	2,000	200
Milwaukee		7,564	
Peoria		1,000	
Indianapolis	1,300	12,000	
Pittsburgh		6,000	1,200
Cincinnati	437	4,502	114
Cleveland	100	4,000	2,400
Buffalo	200	3,600	2,200

THURSDAY, NOVEMBER 30, 1911.
Holiday.

FRIDAY, DECEMBER 1, 1911.

Chicago	2,000	20,000	10,000
Kansas City	4,500	11,000	4,000
Omaha	1,200	6,000	400
St. Louis	2,500	9,500	2,200
St. Joseph	1,000	5,000	2,000
Sioux City	600	3,800	600
Fort Worth	400	3,200	500
St. Paul	500	2,000	2,100

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO NOVEMBER 27, 1911.

Exports from:	Live cattle.	Live sheep.
New York	530	110
Boston	1,871	..
Baltimore	300	..
Philadelphia	194	..
Montreal	924	..
Exports to:		
London	1,910	..
Liverpool	1,400	..
Manchester	271	..
Antwerp	194	..
Bermuda and West Indies	44	110
Totals to all ports	3,810	110
Totals to all ports last week	2,141	..

S. & S. CO.'S NEW WOOL PULLERY.

The Sulzberger & Sons Company has recently put in operation its big, new wool pullery in Chicago. The pullery is located at 41st and Ashland avenues, and forms a part of the main plant group. It is a model of its kind and a number of original ideas have been worked out by the architect which are designed to facilitate and simplify the problems of handling and storage.

The wool house is 350 feet long by 100 feet, with an adjoining store house 100 feet by 80 feet. A special feature is the lighting and ventilating arrangements, which are unusual.

The plant is equipped to handle from 4,000 to 4,500 skins daily. With this plant in operation, in addition to their New York plant, the S. & S. Company will be in better shape than ever to handle their steadily increasing trade; and the pelts which have heretofore been shipped to New York will be taken care of at the Chicago plant.

The S. & S. Company cater to the woolen and worsted mill trade, demanding carefully cleaned and brushed wools, and they also offer the tanneries well-graded pickled skins for all classes of leather.

A DEGREE FOR THE MEAT MAN.

Under this caption, there appeared in The National Provisioner of July 30, 1910, a paragraph telling of an incident at Atlantic City, in which Richard Webber, Jr., figured. Mr. Webber followed a physician friend in signing a hotel register and added the letters M. D. to his name, which he explained when questioned, stood for "Meat Dealer." This paragraph has been copied by many publications, the latest time being but a week ago when a New York newspaper used it with the title, "Richard Webber, Jr., M. D." It appeared on the page headed "Of Interest to Women!"

FOREIGN COMMERCIAL EXCHANGE.

New York, December 1.—Foreign commercial exchange rates were quoted today as follows:

London—	
Bankers' 60 days	4.83 @4.8310
Demand sterling	4.8620@4.8625
Paris—	
Commercial, 90 days	5.23% @5.23%—1-16
Commercial, 60 days	5.27%—1-16@5.21%
Commercial, sight	5.18%—1-16@5.18%
Berlin—	
Commercial, sight	94 15-16@95
Commercial, 60 days	94 1-16@94%
Antwerp—	
Commercial, 60 days	5.25% @5.25
Amsterdam—	
Commercial, 60 days	39 15-16@39 15-16+1-16

Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Liggett Building St. Louis

Retail Section

THE MODERN CUSTOMER AND COST OF MEAT One Reason Is Explained Why Meat Costs So Much

The meat trade knows why meat is higher than it used to be. Not only is it because of the scarcity of livestock and the increase in population, but it is also because of the increased cost of doing business, and because of the demands of customers today which add to the expense of the retail butcher especially. The consumer howls about high meat prices, and yet he is more to blame than anyone else.

It is refreshing to read all about this in a leading magazine, as it shows that people are beginning to think about the situation, instead of merely howling about it and blaming the meat trade. But it is surprising to see the truth set forth in a "muckraking" magazine, one whose prosperity was founded on a reputation for attacking such industries as the packing industry. But the American Magazine prints an article by E. J. Kenney on "Not the Cost of Living, but the Standard of Living Has Gone Up"—a title which tells the story in itself—and in this article some pretty plain facts are set forth. Says the writer:

"Tis true, I pay twenty-five cents a pound for steak, but this is not due to a beef 'trust' or robber this or robber that, but because of the manner in which I demand my steak shall be handled and handed to me before I will receive and pay for it. As a matter of fact, I could not have obtained such a steak at fifty cents per pound fifteen years ago.

"If I do as my daddy did, get up in the morning, take my market-basket and walk to the places where the same quality of food and vegetables as he bought are still handled, I will get them at the same price. But if I demand my steaks and chops brought to my door, handled from the day the animal was born in the most intelligent and scientific manner, fed and killed in up-to-date conditions, hauled to me in automobiles, wrapped in wax paper and delivered by a boy in a clean, white apron, I have to pay for the labor involved."

While there is a sense of humor in this writer's trite reference to the days of our daddies, there is infinite truth in his assertion, says the New York Commercial. It is too often the case that we hear men and women complaining that "everything is so high," and who fail utterly to appreciate the fact that reversion to the common sense attitude of our grandfathers and grandmothers toward living in general would show them the way out of their difficulties.

The average wage-earner, whether man or woman, and those of the great middle class, is making more money today than his forbears ever did, but just in proportion to his prosperity has he cut loose from the old moorings, leaving far behind in the desert of forgotten things the keen appreciation of practical living and the wise economy that looks ahead to prepare for the proverbial rainy day.

RETAILERS DECLARE THEY ARE NOT IN COMBINE

Retail butchers of St. Paul, Minn., have been charged with being a combination to control the market in that city. The charge was brought by a member of a county board of control in connection with contracts for supplying meats to county institutions. In view of the idea that many retailers have that packers are their natural enemies, and that they sell to consumers whenever possible, the incident is interesting.

Retail meat dealers of St. Paul deny that they have an organization or combine of any sort to compel all meat purchased by the County Board of Control to be bought through the retailers, as stated by one of the members of the board. They say that if there is any favoritism shown it is because of the packers' friendliness to the retailers, who are their best and largest customers. It is true, they say, that the retail dealers discourage the sale of meat from wholesaler to consumer direct as much as possible, but that does not prevent them from doing as they choose.

"Of course the sentiment among the retail butchers is against the packer supplying the consumer," said one retailer, "and that undoubtedly has its effect, but there is no such thing as a combine to force the packers to refrain from selling to the board of control.

All retail butchers are required to have a license to sell to the consumer. The wholesalers do not have that license. No matter how much the consumer buys, he is still a consumer, and for that reason probably, the packers cannot sell to the county."

VETERAN BUTCHER HAS BIRTHDAY.

One of the oldest butchers in the United States celebrated his 87th birthday last Sunday with a family gathering at his home, which included one son, himself a prominent dealer and former president of the United Master Butchers of America. The veteran who celebrated is Charles J. Munkwitz, of Milwaukee, Wis., and the son referred to is Charles H. Munkwitz, of the same city.

The elder Mr. Munkwitz was born in Eilenburg, Germany, near Leipzig, on November 19, 1824. He came to Milwaukee in August, 1848, and engaged in the meat business at Broadway and Mason street. His wife died November 1, 1900. Eight children were at the birthday gathering. They were: Mrs. A. F. Luening and Charles H., Albert, Edwin H., William H., Arthur R., Emil J. and Dr. F. H. Munkwitz. There is one grandchild.

Want a good position? Watch the "Wanted" page for the chances offered there.

LOCAL AND PERSONAL.

Brock & Beauregard will engage in the meat business at St. Johnsbury Center, Vt. Palm Brothers have opened a meat market at La Porte, Md.

C. Dunick will engage in the meat business at W. Hartford, Vt.

A. Stroebel will retire from the meat business at Rochester, Wis.

Ovitt & Horner have leased their meat market at Hyde Park, Vt., to L. W. Dow.

A meat market has been started at No. Hoosick, Vt., by F. Weir.

M. Watts has sold his meat market at Bartow, Fla., to Taylor & Taylor.

J. B. Willis has sold his meat market at Rogers, Tex., to C. B. Hillyard.

T. A. Francis has opened a meat market at Somerset, Mass.

C. C. Adams has purchased the meat market of B. B. Boyer at Lindsey, O.

Mins Brothers & Company have moved into their new meat market at Keene, N. H.

J. W. Piersol is erecting a meat market at Bentleyville, Pa.

H. Kloepping & Son have opened a new market at Freeport, Ill.

John Johns' meat market at Terryville, Conn., has been damaged by fire.

Jas. Maynard has engaged in the meat business at Lyme, Conn.

W. Radler will open a meat market at Kernsville, Pa.

Dare & Chambers have sold their meat business at Winthrop, Ia., to C. Mulford.

J. Beaver has opened a meat market at Milton, Pa.

N. E. Hokinson has sold his meat market at Moline, Ill., to Newton & Rathman.

A petition in bankruptcy has been filed against Jankel Benfeld, butcher at 61 E. 106th street, New York City, N. Y.

John Westervelt has purchased the butcher shop of Roe & Fortner at Wayne, Neb.

C. O. Carpenter has disposed of his butcher shop to J. W. Wonda at Bristow, Neb.

Roscoe Coffman has just engaged in the meat business at Gilead, Neb.

Frank Finch has purchased the meat market of Chas. West at Belgrade, Neb.

Spearman & Cordes are about to open a new butcher shop at Papillion, Neb.

John Farrell has purchased the meat market of William Duchta at North Bend, Neb.

William Fox has disposed of his interest in the Palace Meat Market at Humboldt, Neb., to Roy Dean.

H. P. Bond has engaged in the meat business at Silver Creek, Neb.

P. S. Baird has disposed of his meat business at Elk Creek, Neb., to Thos. Higgins, of Auburn.

E. Van Horn and Carl Block have purchased the butcher shop of Charles Carpenter at Douglas, Neb.

F. E. Fenster has purchased the Bradshaw meat market at Bradshaw, Neb.

Ernest Bazley has opened a new meat market at 38 East Main street, Battle Creek, Mich.

Thompson & Roat have opened a meat market in connection with their grocery store at 388 South Saginaw street, Pontiac, Mich.

A. M. Frazier & Co. have opened a new butcher shop at Chewelah, Wash.

Frank Turner has disposed of his butcher shop at Auburn, Wash., to Bickle Bros.

Henry Arnold has disposed of his butcher shop at Sandpoint, Ida., to P. L. Neiter, of Sheridan, Wyo.

THE BEEF CATTLE SHORTAGE.

All doubts about the beef cattle shortage have been dispelled by the census report that the decrease in numbers in the last decade has been 6.8 per cent. This announcement is very significant. This is the greatest decrease recorded in any class of livestock. Horses, mules and dairy cattle increased to a much greater extent during the last ten years than any class of meat-producing animals. In fact, the census figures indicate a decrease of about 2 per cent. in sheep, although an increase of possibly 10 per cent. may have been made in hogs.

We cannot escape the conclusion that the production of meat-producing animals, particularly beef cattle, has not kept pace with other branches of the livestock industry. When it is considered that the population of the United States has increased 21 per cent. while the decrease in beef production has taken place, it is evident that a wide gap may develop in the supply.

Not only have beef cattle decreased in numbers, but the average age of marketing has been lowered. So true is this that while market prices have appreciated, the farm value credited per head has actually declined. The clean-up of large range herds, resulting in the marketing of thousands of immature steers and females of all ages, has been a factor in the decrease which cannot easily be replaced. The expanded marketing of veal is another.

Coincident with the contraction of range breeding operations an urgent Pacific Coast demand for meat has stimulated a thriving trade which is drawing cattle that formerly would have come eastward to market. These factors have been cited as indicating that we are living on our capital, not on the increase of it, in the beef industry.

With the decrease in American beef production appearing as a grim reality, some consumers are urging the free admittance of beef at the seaboard in the hope that South America may fill the gap in our markets. Even if this should come about it will not destroy our market for first-class beef. Whatever prime beef Americans eat for a long time to come must be produced on the corn-belt farms of this country.

Forced to the conclusion that the corn-belt must raise only high-class beef, if any, many

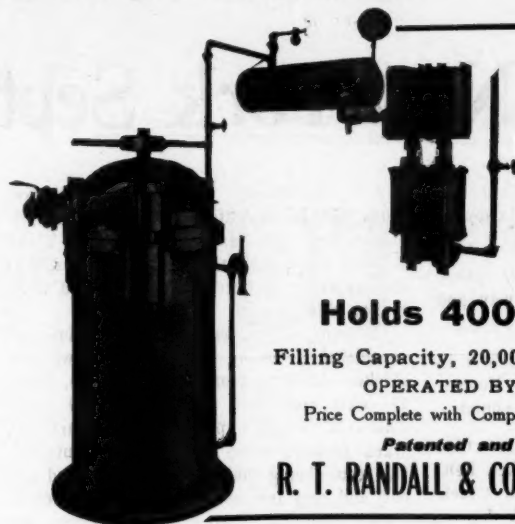
farmers have established grade herds of beef cows in the last five years, using pure-bred beef bulls to secure the desired market-topping quality. They have reaped a well-deserved success that should encourage others to engage in this beef-breeding industry. There will be a place for the beef when it is ready.—Breeder's Gazette.

REFRIGERATING THE DEAD.

Refrigerating with ice, which is nature's cheapest cooling agent, seems to have a constantly increasing range of usefulness. To get perfect results refrigerators must be strongly built, carefully insulated and constructed to create from the ice a continuous, automatic, dry cold air circulation in the storage compartment.

Butchers and packers know the importance of reliable refrigerators to successfully refrigerate all kinds of meat products. The Cincinnati Butchers' Supply Company, extensive builders not only of meat refrigerators, but also for the various other purposes, are operating a special department to manufacture refrigerators for residences, restaurants, hotels, bakers, florists, yeast manufacturers, chemists, etc. The city of Cincinnati has lately built a new morgue in which will be installed a large refrigerator for cool-

ing and keeping dead bodies. The contract for this was awarded to the Cincinnati Butchers' Supply Company, who submitted what was decided to be the best and most practically designed refrigerator for this purpose. It is certainly unique that this live company will thus have even dead ones to advertise its perfect refrigerators.



LARGEST SAUSAGE STUFFER In the World

Holds 400 lbs. of Meat

Filling Capacity, 20,000 lbs. of sausage per day

OPERATED BY COMPRESSED AIR

Price Complete with Compressor and Tank, \$500

Patented and Manufactured by

R. T. RANDALL & COMPANY, Philadelphia, Pa.

FREE Christmas Dinners

FOR
300,000
POOR
PEOPLE

Will be
Supplied by
THE
SALVATION
ARMY

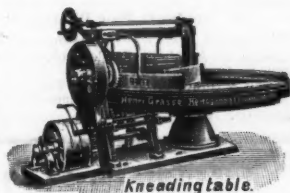
Throughout the
United States
Will you help
by sending adon-
ation, no mat-
ter how small

To Commander
MISS BOOTH

118 West Fourteenth St., New York City
Western States, Commissioner Estill, 609 S. State St., Chic.



BUTTERINE MACHINERY



Kneading table.

Only Grasso's Butterine Machinery

produces a high-grade butterine and remunerative results.

We are specialists since 1870. Nearly all butterine factories throughout the world are working with our special machines. In the U. S. they are in use at all the factories.

Prices and full information free on application

GRASSO'S MACHINE WORKS

Established 1858

BOIS-LE-DUC. (Holland)



New York Section

Two Brooklyn butchers were fined last week for using sulphurous acid in chopped meat.

Weisbecker & Company this week opened their first branch market at Broadway and 110th street.

Swift & Company's sales of fresh beef in New York City for the week ending November 25, 1911, averaged 8.92 cents per pound.

A petition in bankruptcy has been filed against Jacob, sometimes caled. Jankel, Benfeld, butcher, at No. 61 East 106th street, with another store, at Elizabeth, N. J.

Another butcher was blown up by a Black Hand bomb on Saturday. This time the victim was Samuel Brenwasser, of No. 1303 Third avenue. Not much damage was done to the shop.

J. P. Cannon, manager of the Barclay street house of the Jacob Dold Packing Company, has assumed direction of the company's house in the Westchester avenue market district, the Bronx.

The People's Market of Hudson County, West Hoboken, has been incorporated with a capital of \$5,000. Incorporators, Samuel Roth, Frederick Schubert and Benjamin Roth.

F. J. King, of the branch house and provision department of Swift & Company at Chicago, and G. M. Jones, head of the company's sausage department, were in New York this week.

President Joseph Allerdice, of the Indianapolis Abattoir Company, who is also president of the American Meat Packers' Association, was in New York this week on a tour of inspection of the company's Eastern interests.

The annual entertainment and ball of the Sulzberger & Sons Company Employees Benevolent Association took place last night at Terrace Garden, with the usual elaborate plans for entertainment and sociability. A report of the event will appear in the next issue of The National Provisioner.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending November 25, 1911, as follows: Meat.—Manhattan, 11,029 lbs.; Brooklyn, 6,741 lbs.; Queens, 60 lbs.; total, 17,830 lbs. Fish.—Manhattan, 4,735 lbs.; Brooklyn, 82 lbs.; total, 4,817 lbs. Poultry and game.—Manhattan, 8,063 lbs.; Brooklyn, 252 lbs.; Bronx, 41 lbs.; total, 8,356 lbs.

THANKSGIVING POULTRY MARKET.

The poultry market this Thanksgiving was much more favorable for the retail butcher than it has been for several years past. Fair turkeys were bought from 17 cents up by a number of butchers a week or ten days ago and chilled until they were brought out Tues-

day or Wednesday. Tuesday's market was from 22½ to 24 cents for fairly good Western turkeys. The fancier kind brought 2 and 3 cents per pound more. That means that the majority of butchers will make a little money this year.

Chickens, fowl, ducks, geese, etc., were also considerably lower, fairly good fowl and chickens bringing from 14 to 15 cents, ducks 17 cents and Long Island ducks 19 cents. This is a decided improvement on years ago, when turkeys were sold from 8 cents up, the result being that prices were slashed and cut, and very few butchers made any money. Today even the cheap class of butchers get the price for their goods, and they are all bound to make some money.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Arntsterdam, M., 639 E. 12th St.; F. Lesser. (R) \$20.
Asadach, D., 62 Franklin Ave.; Brooklyn United D. B. Co. (R) \$125.
Abramowitz, A., 324 Henry St.; United D. B. Co. \$50.
Blittman, Jos., 268 Broome St.; J. Levy & Co. \$100.
Berkman, Davis, 149 Madison St.; F. Lesser. \$100.
Coppolla, G., 72 McDougal St.; Alex. Lesser. \$150.
Cohen, L., 19 Cannon St.; F. Lesser. \$71.
Cavaliero, M., 42 Oak St.; United D. B. Co. (R) \$100.
Cohen, Sam, 1575 Lexington Ave.; United D. B. Co. (R) \$100.
Estes, Harry E., 90 West St.; Wickes Bros. \$500.
Feldman, M., 73 E. 101st St.; F. Lesser. (R) \$101.
Gerber, Max, 603 Prospect Ave.; United D. B. Co. (R) \$75.
Grubo, F., 522 W. 29th St.; J. Levy. \$50.
Kriwanek, L., 1520 Ave. A; J. Levy & Co. \$60.
Katz, Sam, 105 E. 119th St.; United D. B. Co. \$140.
Kahn, I., 4964 3d Ave.; United D. B. Co. (R) \$75.
Kaufman, D., 451 E. 167th St.; United D. B. Co. (R) \$60.
Lubsansky, S., 346 Cherry St.; J. Levy. \$60.
List, L., 124 Ridge St.; A. Lesser. (R) \$25.
Levine, M., 1624 Madison Ave.; United D. B. Co. (R) \$100.
Machatske, Fred, 1073 1st Ave.; F. Lesser. \$125.
Onellman, J., 1253 Stebbins Ave.; J. Levy & Co. \$115.
Price, H., 1400 Madison Ave.; United D. B. Co. (R) \$170.
Springer, Louis, 950 Freeman St.; Van Iderstine Co. \$50.
Salgonik, Chala, 225 Clinton St.; F. Lesser. \$90.
Schwartz, Samuel, 476 E. Houston St.; David Jaeger. \$200.
Simonelli, A., 351 Bleecker St.; A. Lesser. (R) \$450.
Seaman, M., 791 9th Ave.; F. Lesser. (R) \$125.
Salamonowitz, B., 1541 Park Ave.; F. Lesser. (R) \$30.
Snofsky, H., 332 E. 95th St.; United D. B. Co. (R) \$100.
Trexler, M., 109 Ridge St.; United D. B. Co. \$75.
Weinbaum, N., 153 Stanton St.; J. Levy & Co. \$50.
Yursik, Emil, 1080 1st Ave.; J. Levy & Co. \$200.

MANHATTAN BILLS OF SALE.

Baldwin, R. (as admrt.), 1969 3d Ave.; A. Baldwin & L. \$1,000.
Brachfeld, Morris, 541 E. 83d St.; Louis Brachfeld. \$200.
Goldberg, W., 214 E. 102d St.; S. Reif. \$350.
Henkel, Chas., 680 Melrose Ave.; Samuel Gutenberg. \$600.
Krauss, John, 580 Westchester Ave.; H. Krauss. \$100.

BROOKLYN MORTGAGES.

Blutstein, Sam, 166 Stockton St.; Herman Brand. \$100.
Cesare, Napolitano, 85 Withers St.; Levy Bros. \$90.
Dubrow, David, 645 Hendrix St.; Levy Bros. \$500.
Esposito, Luigi, 73 W. 10th St.; Gustave Selner. \$65.
Eller, Max, 183 Utica Ave.; Gustave Selner. \$105.
Horwitz, D., 173 Columbia St.; Gustave Selner. \$55.
Hersenson, Louis, 21 Whipple St.; Julius Levy. \$50.
Jenness, Agnes, 2701 Church Ave.; Jos. Rosenberg. \$600.
Speranza, Giuseppe, 291 N. 8th St.; Levy Bros. \$120.
Tedeso, Dominick, 1078 Nostrand Ave.; Herman Brand. \$120.

BROOKLYN BILLS OF SALE.

Berger, Abr., 131 Meserole St.; Issie Belger. \$90.
Pracht, Chas. N., City Marshall, 409 Knickerbocker Ave.; Charles Joon. \$500.
Roberts, David, 2701 Church Ave.; Agnes Jenness. Nom.
Reinhard, Solomon, 519 Sterling Pl.; Geo. Volz. \$75.

GROCERIES, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Alperstein, William, 1328 5th Ave.; B. Polsky. \$600.
Frischling, Sam., 443 6th St.; A. Ranofsky. \$30.
Ochs, Katherine, 423 Amsterdam Ave.; William Buescher. \$1,000.
Paul, Mollie, 75 E. 4th St.; Morris Nassberg. \$400.
Sochubeh, J., 358 E. 72d St.; V. Karan. \$100.
Berry Restaurant Co., 47th St. and 7th Ave.; L. Barth & Son. (R) \$3,588.
Berman, G., 436 6th Ave.; F. A. Canchois & Co. \$115.
Ehrlich, Barnett, 500 Amsterdam Ave.; Philip Wechsler. \$400.
Ehrlich, B. & I. Cohen, 344 3rd Ave.; B. Chinitz. \$1,930.
Guggenheim, Emanuel S., 757 Broadway; Rosie Kirsch. \$889.
Klein, Bertha, 116 W. 116th St.; Westin & Steinhart. (R) \$710.
Lennon, W. I., 901 5th Ave.; E. R. Blehler. \$300.
Meyer, Ichel, 143 Stanton St.; Edel B. Meyer. \$500.
Riggs, L. C., 43 W. 33d St.; L. Barth. (R) \$5,712.
Seidel, D., 1278 3rd Ave.; T. Greenbaum & (Ans.). \$200.
Shoenfeld, N., 78 3rd Ave.; Charles Fishman. \$800.
Smith, M. I., 63 4th Ave.; Jos. Kupperman. \$800.
Schmidt, Max, 9 W. 20th St.; F. A. Canchois & Co. \$90.
Trogan, Chas. R. & N. Fisher, 188-190 2d Ave.; Westin & Steinhart. (R) \$650.
Ziegenhaier, Sarah, 107 Lenox Ave.; Rose Schwartz. \$250.

MANHATTAN BILLS OF SALE.

Goldman, Abe. & H. Salkin, 625-27 E. 5th St.; M. Kurland. \$350.
Klein, Louis, 512 E. 148th St.; Jacob Cohen. \$150.
Kanevsky, B., 110 E. 119th St.; K. Bordenstein. \$300.
Kaufman, Eli, 566-567 7th Ave.; Drosin Bros. (Inc.). \$1.
Lifshitz, Oscar, 22 W. 107th St.; B. Vlademir. \$325.
Malich, Louis, 109 W. 31st St.; Mollie Fagot. \$850.
Napolitano, G., 37 Cherry St.; S. Alvino & G. Vincenzo. \$400.
Nasta, A., 468 Central Ave.; C. Nasta. \$1,000.
Schniebolk, A., 340 E. 6th St.; R. Schniebolk. \$400.
Schechter, Max, 633 E. 5th St.; M. Maser. \$450.

BROOKLYN MORTGAGES.

Belopolsky, Isaac, 282 New Lots Ave.; Ida Goldberg. \$300.
Kranz & Cohen, 79 Deberols St.; Jos. Rubin. \$315.
Mondel, Abr., 13 Mederole St.; Max Kasofsky. \$100.
Ruggieri, Giuseppe and wife, 272 Bond St.; Stefano Providente. \$1,500.
Ruggieri, Giuseppe and wife, 227 Hoyt St.; Salvatore Torre. \$1,000.
Weinstock, Feige & Frank, 377 Van Brunt St.; Abr. Halpron. \$100.
Sonsire, Peter, 1382 Broadway; Josie Dicanda. \$1,000.

BROOKLYN BILLS OF SALE.

Edison, Nechamic & Abraham Zamlawitch, 3 Slegle St.; Garman & Another. \$750.
Taub, Simon, 350 Seddiker Ave.; Fannie Taub. Nom.
Vacchiano, Michele and wife, 377 Metropolitan Ave.; Rosina Simonetti. Nom.

FISH!

FISH!

FISH!

You will save money in buying your Fish **DIRECT** from the Wholesaler

B. F. PHILLIPS & CO.

7 "T" Wharf,

BOSTON, MASS.

Correspondence Solicited—Satisfaction Guaranteed

OUR SPECIALTY

Rockport Steak Cod Shore Haddock

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

SCOPE OF MEAT INSPECTION ACT.

(Concluded from page 16.)

intended for interstate commerce at any stage of their care or treatment should be consigned to the Bureau of Animal Industry, and no mark or sign declaring that inspection has been made by government officials should be allowed on any can, box or other receptacle or parcel containing food products unless the same has been subject to government inspection at any and every state of the process of preparation, and all such labels should contain the date of issuance, and it should be a misdemeanor to erase, alter or destroy any such labels. Meat products and canned, preserved or pickled meats, when sent from any packing or canning establishment, if returned to the same, should be subject to such further inspection, regulation and isolation from other meat products as the Secretary of Agriculture may prescribe.

4. Power should be given to the Secretary of Agriculture to make rules and regulations regarding the sanitation and construction of all buildings used or intended to be used for the care of food products for interstate or foreign trade, and to make such regulation as he may deem necessary to otherwise protect the cleanliness and wholesomeness of animal products prepared and sold for foreign and interstate commerce.

5. It should be forbidden to any person, firm or corporation to transport or offer for transportation from one State to another any meat or meat food products not inspected and labeled. (Cong. Rec., 59th Cong., 1st sess., vol. 40, p. 7802.)

The report of the committee appointed by the Secretary of Agriculture, which was transmitted by the President to the Committee on Agriculture of the House at the time that committee was considering the meat-inspection amendment, was in substantial accord with the recommendations of the President's committee. Recommendation No. 2 read as follows:

2. That the carriers be prohibited by law from transporting from one State or Territory or the District of Columbia into another State or Territory or the District of Columbia the carcasses, or any portion thereof, of any cattle, sheep or swine which have been slaughtered at any slaughter house, canning, salting, packing or rendering establishment, unless the said carcasses or portions thereof shall be marked, in accordance with the regulations of the Secretary of Agriculture, to show that the said carcasses or portions thereof have been inspected in accordance with the terms of the act of Congress of March 3, 1891.

This was clearly a recommendation by that committee that no meat be allowed transportation in interstate commerce unless the carcass of the animal from which it came

had been subjected to a post-mortem inspection in accordance with the terms of the act of March 3, 1891. This is shown by the comment which the committee makes on recommendation No. 2, which reads as follows:

"Such a provision would make Federal inspection compulsory upon all establishments doing an interstate business, and would thus do away in large measure with the killing of animals rejected by inspectors on ante-mortem inspection by establishments not having Federal inspection."

In the various committee reports which were made upon the meat-inspection amendment of June 30, 1906, and in the debates on that measure, there can be found no suggestion that the post-mortem inspection be waived in any case, but everywhere it is insisted that, in order to entitle the meats to the mark of Federal inspection, they shall be subjected not only to the post-mortem inspection, which, as the President's committee pointed out, is conceded to be of supreme importance, but also that they shall be subjected to inspection at all stages of preparation.

Department Practice Under Various Acts.

It appears from the statement of the Chief of the Bureau of Animal Industry (p. 3) that for twenty years, ever since the first inspection regulations were issued under the act of March 3, 1891, the mark of government inspection has been denied to any meat derived from an animal which did not receive a post-mortem inspection by Federal inspectors, and that, indeed, any such meat, by the regulations, has been denied entrance into establishments where Federal inspection is maintained for fear such meat would become mixed with the product of inspected carcasses and inadvertently receive the mark of inspection.

It is stated by the Chief of the Bureau of Animal Industry that meat-inspection authorities understand a post-mortem inspection to be an inspection not only of the dressed carcass, but of the organs as well (f. 2). This statement is corroborated by the works on meat inspection published by scientists of note and by health authorities in the United States and in other countries.

I will not lengthen this brief with quotations from these authors, but it may be stated that the following able scientists, among them the leading authorities of the world on meat inspection, express this opinion in their published works on meat inspection, and even go further and state that it is absolutely impossible, from an examination of the meat or of the meat food product alone, to determine in all cases whether or not the carcass of the animal from which the meat came was so diseased as to render the meat or meat food product unfit for food or even positively injurious to health.

Reference is made to Profs. Ostertag, Fischroeder, Johnne and Edelmann of Germany; Profs. Hutyra, Breuer and Tatrey, of Hungary; Profs. Moussu and Martel, of France; Prof. de Jong, of Holland; Drs. Walley, Buchanan, Trotter, Dittmar and Loudon Douglas, of Great Britain; Dr. Gilruth, of Australia, and Dr. Rutherford, of Canada. In addition to these foreign scientists, in our own country we find such men as Prof. Welch, of Johns Hopkins University; the late Prof. Pearson, of the University of Pennsylvania; Prof. Moore, of Cornell University; Drs. Rosenau and Stiles, of the United States Public Health and Marine Hospital Service; Dr. Hektoen, of the University of Chicago, and Dr. Hughes, of the Chicago Veterinary College, who hold to the same opinion.

The laws of practically all of the foreign countries require a post-mortem inspection as herein defined as a prerequisite to the passing of the meat. This is true of Scotland, Germany, Australia, New Zealand, Canada and many other countries. References to the statutes and regulations of these and of other countries which have meat-inspection control will be furnished, if desired, by the Attorney General.

Conclusion of the Argument.

Having traced the history of American meat inspection and the meaning and importance of "post-mortem inspection," Solicitor McCabe goes on to analyze the law of June 30, 1906—the meat-inspection act under which we now operate—and interprets its various clauses as showing the comparative non-importance of ante-mortem inspection and the importance of inspection after slaughter. He shows by quotations the evident intention of government investigators and of Congress to safeguard the inspection in every way, and to absolutely prevent the entrance of unwholesome products into inspected establishments or into interstate trade.

In conclusion Solicitor McCabe summarizes the whole argument and boils down the discussion into the question as already quoted at the beginning of this article; that is, Can an inspector lawfully put an "Inspected and Passed" stamp on a product concerning whose wholesomeness he is in ignorance, since it comes from a carcass which has not had government post-mortem inspection?

The solicitor believes the inspector is not authorized to put the stamp on such products. He asks the Attorney General to decide.

PATERSON PARCHMENT PAPER CO.
PASSAIC, NEW JERSEY

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$6.50@7.50
Poor to fair native steers	4.25@6.40
Oxen and stags	3.00@6.00
Bulls and dry cows	1.75@5.25
Good to choice native steers one year ago	3.75@6.70

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.	5.50@ 9.50
Live veal calves, culls, per 100 lbs.	@ 5.00
Live calves, barnyards	2.75@ 3.50
Live calves, Southern and Western	3.50@ 5.15

LIVE SHEEP AND LAMBS.

Live lambs, common to choice	4.60@ 5.50
Live lambs, culls, per 100 lbs.	@ 3.50
Live sheep, common to fair, per 100 lbs.	1.50@ 2.50
Live sheep, culls, per 100 lbs.	@ 1.50

LIVE HOGS.

Hogs, heavy	@ 6.85
Hogs, medium	@ 6.80
Hogs, 140 lbs.	@ 6.70
Pigs	@ 6.70
Rough	5.70@ 5.80

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	11½@12½
Choice native light	10 @11½
Native, common to fair	9½@11

WESTERN DRESSED BEEF.

Choice native heavy	11½@12
Choice native light	11 @11½
Native, common to fair	10½@11
Choice Western, heavy	9½@10½
Choice Western, light	8½@9
Common to fair Texas	7 @8
Good to choice heifers	9½@9½
Common to fair heifers	8 @8½
Choice cows	@ 7½
Common to fair cows	@ 7
Common to fair oxen and stags	—@—
Fleshy Bologna bulls	6½@7½

BEEF CUTS.

	Western.	City.
No. 1 ribs	@16	16 @17
No. 2 ribs	@13	13 @15
No. 3 ribs	@10	9 @12
No. 1 loins	@16	15 @19
No. 2 loins	@13	14 @15
No. 3 loins	@10	11 @12½
No. 1 rounds	@10	9½@10
No. 2 rounds	@9	8½@9½
No. 3 rounds	@7½	8 @9
No. 1 chucks	9 @9½	9½@10
No. 2 chucks	7½@8	8 @9
No. 3 chucks	6 @6½	6 @7

DRESSED CALVES.

Veals, city dressed, prime, per lb.	@16
Veals, good to choice, per lb.	@13
Western calves, choice	@13½
Western calves, fair to good	@12½
Western calves, common	@9

DRESSED HOGS.

Hogs, heavy	@ 8½
Hogs, 180 lbs.	@ 8½
Hogs, 160 lbs.	8½@8½
Hogs, 140 lbs.	@ 8½
Pigs	8½@8½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	@ 9½
Lambs, good	@ 8½
Sheep, choice	@ 7
Sheep, medium to good	@ 6
Sheep, culls	@ 5

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@13½
Smoked hams, 12 to 14 lbs. avg.	@13½
Smoked hams, 14 to 16 lbs. avg.	@14
Smoked picnic, light	@10½
Smoked picnic, heavy	@10½
Smoked shoulders	@10

Smoked bacon, boneless	@14½
Smoked bacon (rib in)	@13½
Dried beef sets	@18
Smoked beef tongue, per lb.	@18
Pickled bellies, heavy	@10½

FRESH PORK CUTS.

Fresh pork loins, city	@11½
Fresh pork loins, Western	10½@11½
Fresh pork tenderloins	@27
Frozen pork tenderloins	@26
Shoulders, city	@10
Shoulders, Western	@10
Butts, regular	@11
Butts, boneless	@12
Fresh hams, city	@13
Fresh hams, Western	11½@12

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut	@ 85.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	@ 60.00
Hoofs, black, per ton	@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	@ 90.00
Horns, 7½ oz. and over, steers, first quality, per ton	@270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	@110c. a piece
Fresh cow tongues	@75c. a piece
Calves' heads, scalded	@45c. a piece
Sweetbreads, veal	@75c. a pair
Sweetbreads, beef	@25c. a pound
Calves' livers	@80c. a piece
Beef kidneys	@12c. a piece
Mutton kidneys	1½ @ 3c. a piece
Livers, beef	7 @ 8c. a pound
Oxtails	7 @ 8c. a piece
Hearts, beef	@18c. a piece
Rolls, beef	@12c. a pound
Tenderloin beef, Western	@25c. a pound
Lambs' fries	@10c. a pair
Extra lean pork trimmings	@10c. a pound
Blade meat	@ 8c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 3
Suet, fresh and heavy	@ 5
Shop bones, per cwt.	@25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@80
Sheep, imp., medium, per bundle	@60
Sheep, imp., per bundle	@40
Sheep, imp., Russian rings	—@—
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, free of salt, tea, or bbis., per lb., f. o. b. New York	@70
Hog, extra narrow selected, per lb.	@70
Hog, in kegs, 1 cent over bbis. or tea	—@—
Beef rounds, per set, f. o. b. Chicago	@17
Beef rounds, export, per set, f. o. b. N. Y.	@22
Beef bungs, piece, f. o. b. New York	@16
Beef middles, per set, f. o. b. New York	@72
Beef middles, per set, f. o. b. Chicago	@68
Beef weasands, per 1,000, No. 1s.	@9
Beef weasands, per 1,000, No. 2s.	@6½

SPICES.

	Whole.	Ground.
Pepper, Slog., white	16½	18½
Pepper, Slog., black	11½	13½
Pepper, Penang, white	15	17
Pepper, red Zanzibar	17	20
Allspice	6½	9
Cinnamon	16	20
Coriander	5	7
Cloves	18	21
Ginger	18	18
Mace	65	70

SALTPETRE.

Crude	4½@4½
Refined—Granulated	4½@5
Crystals	5½@6½
Powdered	5½@6½

GREEN CALFSKINS.

No. 1 skins	@.23
No. 2 skins	@.21
No. 3 skins	@.18

Branded skins	@.17
Ticky skins	@.17
No. 1 B. M. skins	@.21
No. 2 B. M. skins	@.19
No. 1, 12½-14	@2.00
No. 2, 12½-14	@2.35
No. 1 B. M., 12½-14	@2.35
No. 2 B. M., 12½-14	@2.10
No. 1 kips, 14-18	@2.80
No. 2 kips, 14-18	@2.55
No. 1 B. M. kips	@2.55
No. 2 B. M. kips	@2.30
No. 1, heavy kips, 18 and over	@3.70
No. 2, heavy kips, 18 and over	@3.45
Branded kips	@2.10
Heavy branded kips	@2.45
Ticky kips	@2.10
Heavy ticky kips	@2.45

DRESSED POULTRY.

FRESH KILLED.

Turkeys, dry-packed—		
Western, dry-picked, selected	@18
Western, dry-picked, avg. best	@16
Western, dry-picked, common	@14
Turkeys, iced—		
Western, dry-picked, selected	@18
Western, dry-picked, avg. best	@16
Old hens and toms, dry-picked, No. 1	@17
Old hens and toms, dry-picked, No. 2	@14
Old hens and toms, scalded, No. 2	@13

Fowls, dry packed—		
Western, boxes, 45-55 lbs. to doz., dry-picked, fancy	@14
Western dry-pkd., bbis., iced, 4-4½ lbs. each	@12
Other Western, scalded, avg. best	@11

Other Poultry—		
Old Cocks, per lb.	@10
Squabs, prime, white, 10 lbs. to doz., per doz.	@4.50
Squabs, dark, per doz.	@1.50

FROZEN.

Turkeys—		
Young toms, No. 1	@23
Young hens, No. 1	@20
Young, No. 2	12½@15
Old hens	@20
Old toms	@21
Texas, No. 1	@15

LIVE POULTRY.

Chickens, Western, via freight, avg. per lb	@10½
Fowls, per lb., via express	@10½
Roosters, per lb.	@7½
Turkeys, per lb.	@18
Ducks, per lb.	@13
Geese, per lb.	@13
Guinea Fowls, per pair	@50
Pigeons, per pair	@20

BUTTER.

Creamery, Specials	@37½
Creamery, Extras	@36½
Process, Specials	@26½
Process, Extras	@25

EGGS.

Fresh gathered, extras	41 @43
Fresh gathered, extra firsts	37 @39
Fresh gathered, firsts	33 @36
Fresh gathered, seconds	28 @32
Fresh gathered, dirties, No. 1	22 @22
Fresh gathered, dirties, No. 2	19 @21
Fresh gathered, checks, prime	20 @20
Refrigerators, special marks, fancy, local storage, charges paid	@23½
Refrigerator firsts, local storage, charges paid	22 @23

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	20.00 @21.00
Bone meal, raw, per ton	23.50 @24.00
Hoof meal, per unit, Chicago	@ 2.70
Dried blood, West, high grade, fine, f. o. b. Chicago	3.00 @ 3.02½
Nitrate of soda—spot	2.22½ @ 2.25
Bone black, discard, sugar house del. New York	20.00 @23.00
Dried blood, N. Y., 13@15 per cent ammonia	2.00 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago	2.70 and 10c.
Garbage tankage, f. o. b. New York	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	3.30 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory	2.40 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	3.15 @ 3.20
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	3.20 @ 3.23
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00

